

# THE NATIONAL PROVISIONER

APRIL 29 • 1944

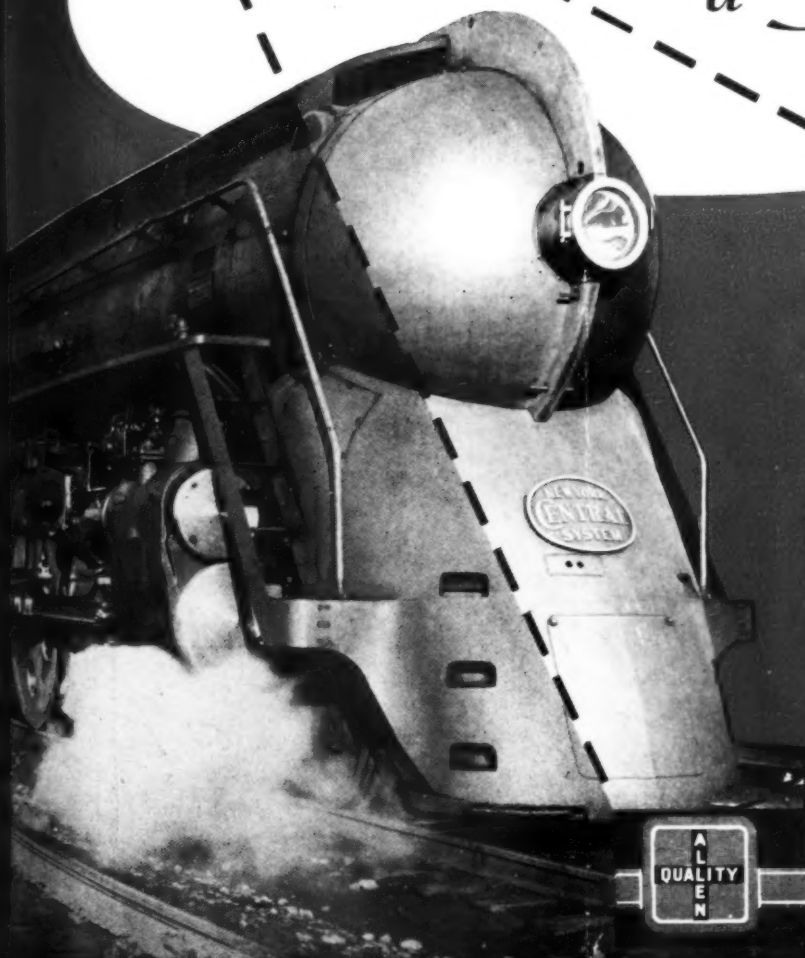
Leading Publication in the Meat Packing and Allied Industries Since 1891

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*a Streamliner!*

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**BUFFALO SELF-EMPTYING  
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GIVE YOU THESE ADVANTAGES**

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308 PEOPLES NAT'L BANK BLDG.  
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*Offer not good when contrary to State Laws*

# THE NATIONAL PROVISIONER

Volume 110

APRIL 29, 1944

Number 18

## Table of Contents

WFA Sets \$13 Lard Top.....	9
OPA Rejects Beef Price Appeal.....	9
Urge Bonus or Point-Free Pork.....	9
Meat Plant Safety Program: II.....	10
Philadelphia Firm Rebuilds.....	13
Meat Handling Losses High.....	24
New Trade Point Value Table.....	12
Propose No-Loss Clause for Ceiling Act.	12
WPB Outlook on Containers.....	17
Ideas for Operating Men.....	23
Packers Fight Rate Findings.....	17
Recent War Agency Orders.....	25
New Equipment and Supplies.....	31
Up and Down the Meat Trail.....	19

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

# GLOBE



163 SLATSHLF



176-B BARREL



122 CATTLE HEAD INSPECTION



145 LOW TRUCK



601 HAM BACON AND HIL



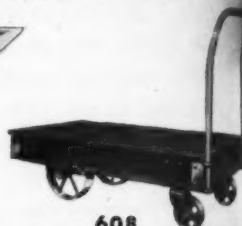
106 GENERAL PURPOSE



116 METAL HAM AND BACON



147-R HAM AND BACON BO



608 WAREHOUSE  
BAR HANDLE



UNITED STATES

MARITIME COMMISSION AWARD

MERIT FOR OUTSTANDING WAR PRODU

29 YEARS OF SERVING THE MEAT

The National Provisioner—April 29, 1944

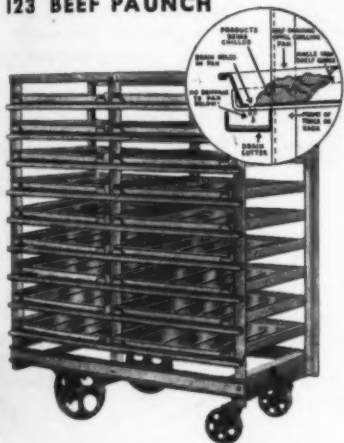


# BE TRUCKS

## *can take it*



123 BEEF PAUNCH



673  
SANITARY OFFAL PAN

We here at Globe know that packing house trucks have to take a lot of punishment. And as the largest manufacturer of packing plant trucks with 29 years' experience, we know how to build our trucks to stand up under the abuse they will have to take.

Globe trucks are tough he-man trucks that will take it day after day and still give you the service you want from a truck... capacity, easy handling, easy cleaning, long life.

What's more, so many meat packers have been using Globe trucks for so long that there is plenty of evidence of their utility and sturdiness.

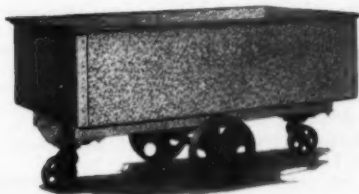
Tell us what you need. Only a few of our standard jobs are shown here. We

make over 100 styles and kinds, and if we haven't got what you want we'll make it for you. What about writing us now?

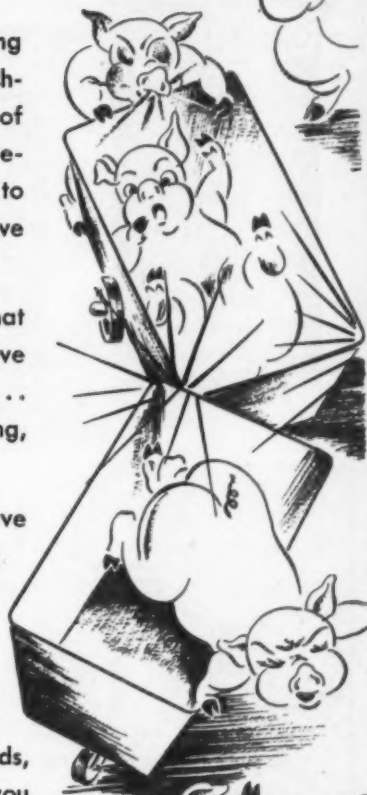


103 SAUSAGE MEAT

To fit under mixers and grinders, this famous Globe special spins about in its own length and moves at a finger's touch. The rounded corners with welded seams for easy cleaning. Body is hot galvanized. Edges are double-thick.



114 OLEO SEEDING



# THE GLOBE COMPANY

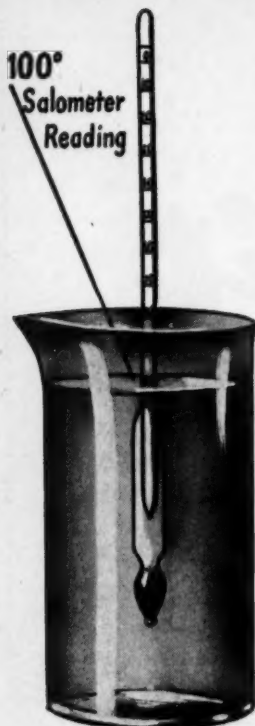
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PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

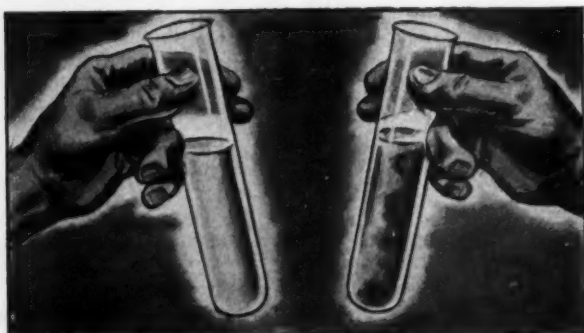
The National Provisioner—April 29, 1944

Page 5

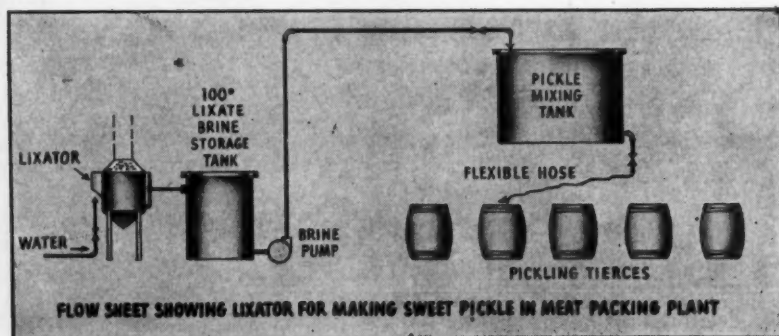


# Quick Check on the Superiorities of LIXATE BRINE for Meat Packing!

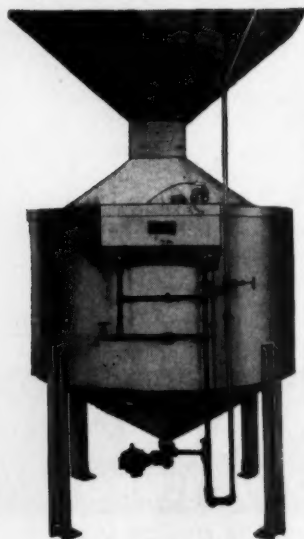
**1. ALWAYS SATURATED!** Make salometer tests at any time . . . Lixate brine is always 100% saturated in contrast with ordinary brine. Thus, desired brine strength is assured when you use Lixate brine. Remember . . . a definite volume of brine draw-off always means a definite quantity of salt.



**2. COMPARE!** Of vital importance to meat packers is the crystal clarity of Lixate brine compared with ordinary brines as shown above. The chemical purity of Lixate brine assists in eliminating any trace of bitterness in flavor of cured meats. Its bacteriological purity aids in reducing spoilage to a minimum.



**3. INSTANTLY ON TAP!** . . . Lixate brine eliminates production interruptions. Piped to wherever you use brine in your plant, it saves time and labor usually wasted in transporting dry salt and mixing brine.



**4. AUTOMATIC SAVINGS** are yours with International's exclusive Lixator for automatic production of 100% saturated brine of crystal clarity. It cuts costs . . . using 10% to 20% less salt; utilizing inexpensive Sterling Rock Salt. And no heavy investment on your part is required. Shown here is the Lixator that's cutting costs for H. H. Meyer Packing Co. in their modern plant at Cincinnati, Ohio.

## SALTY SAYS:

Get this new edition of the Lixate Process for making brine — It's Free! Send for your copy today. This 36-page, fully-illustrated booklet will show you how to step up efficiency of brine operations while cutting costs. It's crammed with valuable brine tables, diagrams, formulas, types of installations.



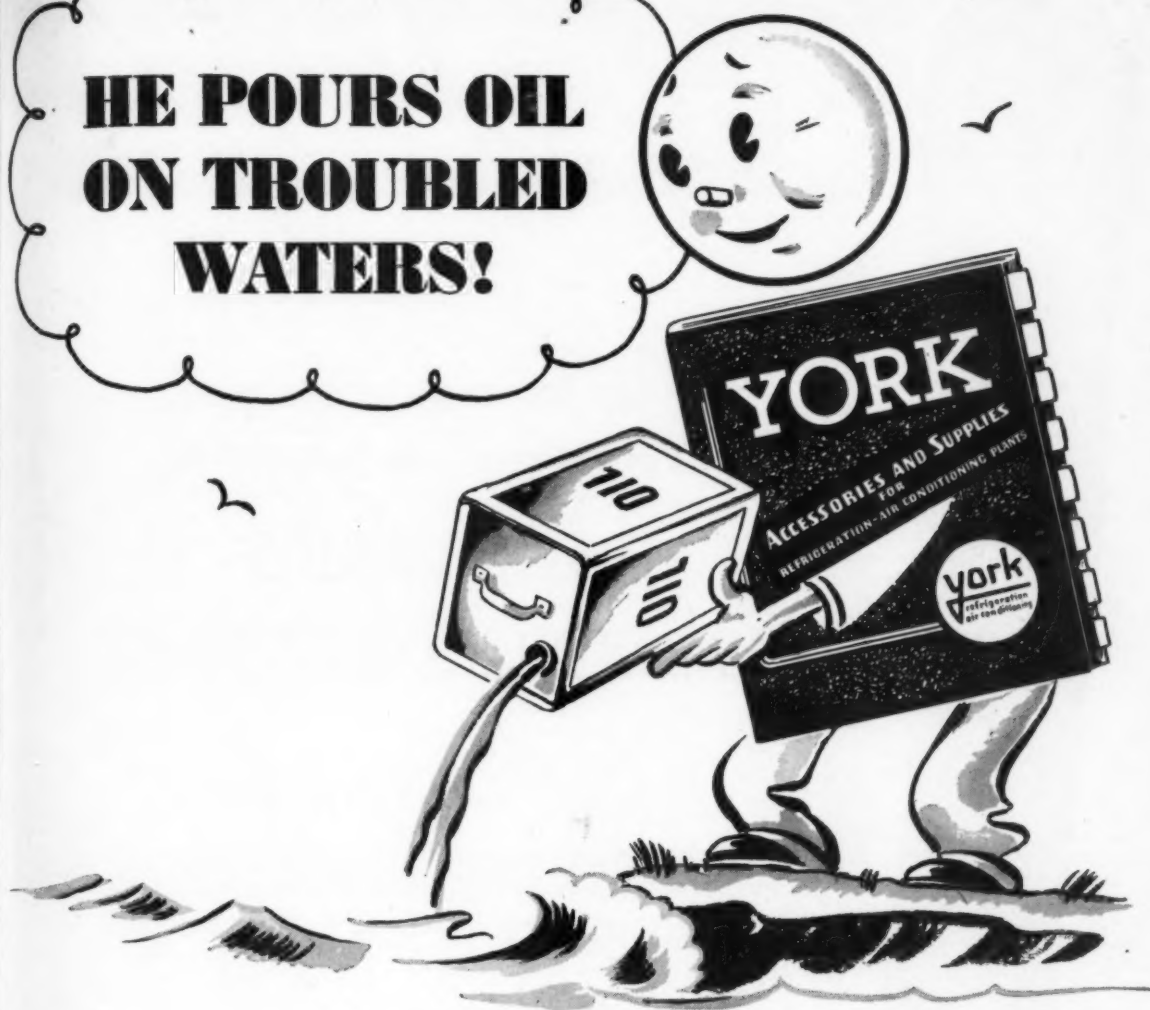
# The LIXATE Process

for making brine

INTERNATIONAL SALT COMPANY, INC.

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ON TROUBLED  
WATERS!**



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**YORK REFRIGERATION AND AIR CONDITIONING**

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

The National Provisioner—April 29, 1944

Page 7



*If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.*

Let's Get Down to Casings!  
For Sausage at its Best...Use

## ARMOUR'S NATURAL CASINGS

### ★ Let's talk facts.

We honestly believe that Armour's Natural Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, well-rounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat... protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Natural Casing exactly suited to your product needs.

So let's get down to casings... and fine casings for your own fine products. Make your next order Armour's.

## ARMOUR AND COMPANY

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## OPA Rejects Beef Price Appeal; Says Losses Traditional

DECLARING that the "Administrator finds as a fact that the meat packing industry in general, under normal peacetime conditions, has incurred losses in fresh beef operations," the Office of Price Administration this week denied the beef price ceiling protest filed by counsel for the National Independent Meat Packers Association for six of its members.

The OPA Administrator's decision was in answer to a petition for reopening and reconsideration of the protests in the NIMPA case, Docket 1,169. The litigation was discussed in detail in issue of February 12, page 15.

The Administrator's chief grounds for denial of the protest were that the cut-out test data submitted by NIMPA were not appropriate; that the industry generally shows losses on such tests, and that the "overall profitability of the industry's operations" have been greatly in excess of normal.

The Armour and Company beef ceiling price protest (Case 101) was segregated from the NIMPA case for further consideration.

Denial of the NIMPA protest was supported by numerous compilations of figures and predicated largely on Armour and Company's amended complaint in the Emergency Court of Appeals. The Administrator stated:

"Armour and Company, one of the protestants in the consolidated protest proceedings, filed an amended complaint in the Emergency Court of Appeals. The company, which alone accounts for more than 20 per cent of the federally inspected cattle slaughter, and which maintains slaughtering plants in various locations, admitted expressly in its amended complaint that it customarily experienced a loss in fresh beef operations. That admission has been fully corroborated by additional evidence filed with the Administrator pursuant to leave granted by the court."

Elaborate accounting material had been filed with OPA in the NIMPA beef case. The complainants had argued that OPA's earlier denial of their protests rested on the fundamental proposition that the cattle price stabilization program had reduced beef losses of the industry to \$1 per cwt. with cattle at their *maximums*. They pointed out that losses were greater even with cattle at *minimum* prices. They denied that the industry had traditionally incurred a loss in production and sale of fresh beef.

## AMI Urges Bonus or Point-Free Pork

Provision for bonus stamps for pork or temporary removal of all point values on pork (except loins) and sausage is necessary to take care of an extremely serious situation which has been brought about by heavy hog runs, excessive increases in pork and sausage supplies and a shortage of storage space, the American Meat Institute has informed W. F. Straub, director of food rationing, Office of Price Administration. In the telegram, Wesley Hardenbergh, president of the Institute, said:

"A serious situation is developing in pork and sausage. Institute's recent study of movement of meat indicated a plentiful supply of most pork items and all sausage. Furthermore, hog runs are extremely large and there is a huge hold-over of hog receipts on many markets. For example, carryover on Chicago market today was reported to be 15,000 head; St. Louis, 18,000 yesterday, assuring capacity slaughter which will further increase supplies of pork available next week. Then, too, storage stock situation is such that facilities will not absorb large quantities of pork

(Continued on page 26.)

## INSTITUTE SOUTHEAST REGIONAL MEETINGS

Government regulations affecting the industry, suggested changes in some of these regulations, priorities problems, the manpower situation and the activities of the American Meat Institute will be among the subjects discussed at three regional meetings to be held by the Institute next week at:

Nashville.—Tuesday, May 2, luncheon at 12:30 p.m. at Andrew Jackson hotel.

Birmingham.—Wednesday, May 3, luncheon at 12:30 p.m. in Pine room, Tutwiler hotel.

Jacksonville, Fla.—Friday, May 5, luncheon at 12:30 p.m. on Roof Garden, Mayflower hotel.

Richmond, Va.—Wednesday, May 10, 12:30 p.m. John Marshall hotel.

St. Louis, Mo.—Wednesday, May 17, 12:30 p.m. Missouri Athletic club.

These meetings will be the first of a series to be held in different parts of the country. Other meetings will be scheduled to follow those announced above.

## WFA Announces Top of \$13 on Drum Lard

NOT more than \$13.00, Chicago, will be paid for drum lard and not more than \$12.00, Chicago, for lard in tanks, the Meat Purchase Division of the War Food Administration said this weekend in announcing that it is still in a position to buy P. S. lard (lecithin) in drums or P. S. loose lard (lecithin added) in tank cars. The new statement of buying policy was issued in "Important Notice to Meat Packers G-56," supplementing G-54, which appeared in THE NATIONAL PROVISIONER of April 15.

The CCC statement of policy said that the agency is now in a position to receive offers of canned Tushonka, bulk pork sausage and luncheon meat, but emphasized that the volume purchased will be moderate and at prices resulting from competitive bidding.

On frozen pork the statement urged packers to adhere to the request to limit the quantities of manufacturing meat, including dressed hog sides over 100 lbs., trimmings and offal, to not more than 20 per cent of their total frozen meat offerings. It is quite likely that purchases of frozen pork will be consigned largely to products from hog weight ranges to which the government is giving price support. If other weights are purchased the price may have to be discounted in line with the lower prices prevailing for live hogs, particularly heavy butchers and sows outside the support bracket.

No changes are foreseen in the buying of rationable cuts except that cuts from hogs outside the price support brackets may be bought at the prices conforming to the current live hog differential.

No changes in policy are contemplated with respect to frozen lamb and mutton, frozen veal, salted fat cuts and barreled pork (see G-54).

The CCC statement of policy re-emphasizes the importance of having offers indicate narrow weight ranges as previously suggested in G-55 (page 38).

## DEFER CAR SERVICE ORDERS

Effective date of Car Service Order 180, which would provide steeply-graded demurrage charges for those who hold refrigerator cars beyond the free time, has again been deferred until August 5 by the Interstate Commerce Commission. Officials of the Association of American Railroads said there are enough reefers to meet demands.

The effective date of Interstate Commerce Commission Car Service Order 184 has been postponed until Aug. 3.

# A WELL BALANCED SAFETY PROGRAM FOR THE MEAT PACKING PLANT

## —II—Refrigeration and Elevator Hazards—

**A**MMONIA refrigerating equipment presents serious hazards to life and property. Leaks or breaks in ammonia piping or equipment are a constant menace, and require the utmost care in the design, installation, operation and maintenance of the apparatus comprising the installation.

Compressor units should be equipped with safety relief valves installed between the high and low sides. Ammonia receivers, shell and tube condensers and brine coolers, lard chilling rolls, etc., should also be equipped with safety valves, all of which should be set to release at minimum pressures consistent with operating conditions. The safety valves on all equipment should be tested at least once a year for proper operation and should be promptly replaced when found defective. Automatic power cut-outs or alarm signals, or a combination of both, are generally installed so they will operate in case of excessive pressure. Sight gauge glasses on ammonia receivers should be substantially protected against injury.

Ammonia liquor pipes should be securely supported and assembled. They should be free of strain and protected against mechanical injury, as should expansion valves and similar control apparatus. Piling of stock and the use of hand trucks have been the cause of some serious breaks.

A fire in a building in which ammonia equipment is located may be difficult to control or extinguish, because of the

danger of explosion and the presence of ammonia fumes. Lack of combustibility in building construction, occupancy and exposure are particularly desirable conditions in respect to the location of compressors and vessels containing liquid ammonia. The engine room operating personnel should be thoroughly schooled in the procedure to be followed in handling ammonia equipment, in case of fire.

Ammonia gas masks should be dis-

By A. F. SWANSON  
*Insurance Dept., Swift & Company*

tributed in vulnerable locations and where they will be safely accessible in case of emergency. They should be kept clean and like all emergency equipment, given special care so that they will be in serviceable condition when needed.

Safe exit in case of fire or other emergency is a subject worthy of serious consideration. It is difficult to foretell just what emergency might arise and just what circumstances might exist that would cause entrapment and loss of life. Satisfactory exit facilities might exist from a fire standpoint, because of fireproof construction, sprinkler protection or lack of combustible contents; however, in case of a bad ammonia leak they may be entirely inadequate.

There is also the possibility of a steam header rupturing or an explosion from some causes that might render inaccessible the only avenue of normal exit travel. A careful survey may reveal many situations in which the lives of persons are placed in jeopardy through oversight and neglect of proper exit facilities. All exit doors should swing in the direction of exit travel. Signs should be posted indicating location of all exits from a building. Illuminated signs may be desirable in some cases. Fire escape doors should be freely operable, and if latched on the inside, the arrangement should provide for quick and easy release.

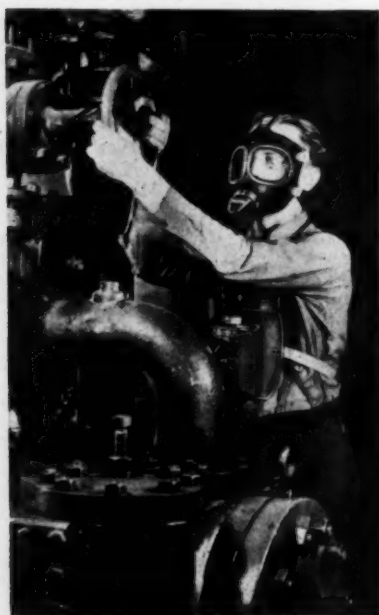
Aisles leading to exits should be unobstructed at all times. At least two

means of escape should be available from all occupancies, one remote from the other. I recommend the Building Exits Code, published by the National Fire Protection Association, as a guide in deciding the course of action that should be taken in providing safe and adequate exit facilities.

The operation of freight elevators creates many hazardous conditions often overlooked or neglected. I believe it safe to say that most of the injuries and fatalities incurred in elevator accidents are due to shaftway hazards, failure to maintain safety devices in working order and violation of elevator operating rules.

Seldom do we hear of a car dropping in the shaftway, because of a failure in the hoisting cables; this is evidence that this feature must be receiving proper attention. It is a common occurrence, however, to learn of persons stepping into an elevator shaft because the doors or safety gates were not closed and latched before the elevator car was placed in motion. Defective and flimsy door latches account for similar occurrences. The complete protection of door openings to shaftways warrants close attention. Existing protection will often be found deficient in design, operation and maintenance.

Shearing projections, door recesses and excessive clearance in shaftway walls facing the open sides of elevator cars are hazards of a most serious nature. They may be overcome by the



### SPECIAL HAZARDS REQUIRE EXTRA PRECAUTION

Man at left is working in conformity with safety regulations by wearing suitable mask while repairing refrigeration equipment, but worker in photo at right is literally "risking his neck" by peering into elevator shaft. Safety photos used in first article of this series, published in April 8 issue, were from John Morrell & Co. safety film.



installation and proper operation of standard type car riding safety gates equipped with electric interlocks. They may be eliminated by improving the construction of the shaftway wall to present a smooth, unbroken surface, not more than 4 in. (preferably 2 in.) away from the loading edge of the car with doors of solid construction set flush with inside of shaftway wall.

Automatic elevators of the push button type operated from the car, as well as from the floor landings, should include car riding safety gates equipped with electric interlocks on all open sides.

### Elevator Safety Rules

A system of monthly inspections, made by a competent plant mechanic, should be to uncover and correct defective conditions.

A set of rules for the safe operation of freight elevators is as follows:

1.—No one shall operate the elevator unless he has been properly instructed and has been authorized by the management to do so.

2.—Before start of each work day, a test run should be made by a person authorized to see that everything is in safe operating condition.

3.—The elevator shall not be placed in motion until all shaftway doors and safety gates are closed. The operator must make sure that all doors and gates are securely latched shut so they cannot be opened from outside the shaft when the car is away from the landing. The operator shall be the only person to open and close the doors or gates, and other persons riding on the car shall refrain from this practice.

4.—The load on the elevator must be safely placed and must not exceed the posted capacity. Passengers must stand a safe distance from open side of car. No passengers, other than employees, shall be carried, except by special permission of the management.

5.—The management must be notified promptly of any safety devices that are out of order or of any unusual or unsafe conditions which develop.

6.—The elevator must be left at the lowest landing at the close of the day's work. Authorized operators must lock the car controls any time they leave the car to prevent operation by unauthorized persons.

7.—Elevators operated by means of a hand cable must not be placed in motion from outside the shaftway. The operator must be on the car.

8.—The car must be clean and well lighted.

9.—The shaftway pit must be clean and free of water.

10.—No one shall enter the shaftway pit unless the car controls have been made inoperative and the car blocked to prevent its accidental descent.

As a part of this paper I have attached what is called a "Special Report," which is used as a guide and reminder to the inspector, so that essential items would not be overlooked during the course of an inspection visit.

## SPECIAL REPORT

(This report must be filled out in longhand before leaving premises and must be attached to each inspection report. Where answers warrant further information state "See Report" and indicate conditions on reverse side.)

RISK..... DATE.....

LOCATION.....

1. Any unsafe structural conditions?.....
2. Are premises outwardly clean and presentable?.....
3. Is housekeeping satisfactory?.....
4. Any unsanitary conditions noted?.....
5. Any neglect or inattention apparent in the upkeep or maintenance of property and equipment?.....
6. Date fire extinguishers recharged..... In good condition?.....
7. What is the condition of fire fighting equipment?.....
  - a. If 2½" standard hose, when was it last tested?.....
  - b. Have you tested hydrant and standpipe valves, also other water control valves to determine that they are in good working order?.....
  - c. Was static pressure test made of underground circuit?.....
  - At what pressure?..... Normal pressure in mains?.....
8. Is Smoke House fire extinguishing equipment in good order?.....
9. Are sprinkler systems satisfactorily maintained?.....
  - a. Water control valves open, sealed and in good order?.....
  - b. Alarms operative?.....
  - c. Any disconnected piping?.....
  - d. Any heads badly corroded or over 25 years in service?.....
  - e. Any danger of freezing?.....
  - f. What dry valves were tripped?.....
10. What kind of watch service is maintained during the night and during the daytime, on Sunday and Holidays?.....
  - a. Have you gone over the route?.....
  - b. Does it provide satisfactory coverage?.....
  - c. Is the service well supervised?.....
  - d. How many stations?..... Routes?.....
11. Are standard Elevator Inspection reports on file?.....
  - a. Is the equipment apparently receiving proper attention?.....
  - b. Any unusual hazards noted?.....
12. Was the previous report satisfactorily taken care of?.....
  - a. Are exit facilities satisfactory?.....
  - b. Is machinery well guarded?..... Safety apparel and equipment provided?.....
  - c. Electrical equipment well maintained?.....
  - d. Any unsafe open fire or heating appliances?.....
  - e. Who accompanied you on this inspection?.....
  - f. With whom did you discuss the conditions found?.....
  - g. Do you feel that the local organization is cooperating in the handling of insurance inspections?.....

(over)

Inspector.

## REVERSE SIDE

1. Shoring, walls out of plumb, floors sagging, overloaded.
2. Dirty windows, untidy docks, trash accumulations.
3. Careless and wasteful storage of supplies, poor piling or arrangement of stock, unswept floors.
4. Dirty toilet fixtures, odors, meat cutting tools, meat tables, blocks and shelves not clean. Employees wearing badly soiled frocks. Sausage and smoked meat processing equipment not clean, rodents, roaches, caked dirty floors.
5. Building or equipment in need of paint, makeshift repairs, temporary or overloaded electrical circuits, broken windows. Worn floors, rotted wood, rusty metal, downspouts, gutters, sidewalks.
6. Extinguishers need cleaning or enameling, improperly hung, locations not well selected nor conspicuously designated.
7. Old hose, dirty, hung or racked with numerous kinks, disorder, water in it, not properly expanded at couplings.
  - a. Withstand test at least 25% higher than fire pressure.
  - b. Post valves, pit valves, gate valves, subject to freezing, rusty, inaccessible, broken or inoperable. Safety valves checked at fire pumps.
  - c. Testing pressure 25% higher than fire fighting pressure.
8. Sprinklers plugged, water control valve closed, not labelled. (Steam jet valves defective, not labelled, signs not posted).
9. Equipment not painted, piping improperly supported, internal obstructions.
  - a. Gate valves checked at source of water supply, at sprinkler valves, post indicator valves in yard, valves in pits. Leaking, rusty, defective.
  - b. Rotary alarms, electric bells, annunciator, control valves sealed open at sprinkler valve.
  - c. Piping disconnected account freezing, structural or mechanical repairs.
  - d. Heads loaded, painted or subject to mechanical injury.
  - e. Dry piping not properly pitched to drain, pockets, no frost proof enclosures for dry valves.
  - f. Obsolete mechanical dry valves, air pressure excessive.
10. A.D.T.—Portable clock, neither, employee doing other productive work.
  - a. Should not take more than 45 minutes of each hour.
  - b. Route not laid out to compel travel through main areas.
  - c. Dials not initialed, tell-tale punches, delinquencies not checked.
  - d. Station punches not legible on dials.
11. Reports not on file in Insurance Department nor in Superintendent's Office at Packing Plants and Refineries. Monthly reports not being made in latter case.
  - a. Defective conditions not properly represented in the Plant Inspection Report or not promptly attended to or corrected.
  - b. Mandatory rules violated.
12. All items checked.
  - a. Fire escapes obstructed, passageways blocked, exit doors not easily opened nor properly designated where necessary.
  - b. Design of guards, wearing apparel, tools, etc., not adequate.
  - c. Grounding, fusing, conduit breaks, dirty motors, loose connections.
  - d. Too close to combustible material, flue pipes rusty or defective, uncovered steam pipes, broken or missing insulation, gas connections insecure.
  - e. Name and title of individual.
  - f. Same.
  - g. Reflected in attention given previous report, also upon conditions found this visit as well as attitude of organization in accepting recommendations and criticisms made.



## NEW TRADE POINT VALUES EFFECTIVE APRIL 30 SHOW ADVANCES AND DECREASES

Trade point values of a number of primal and fabricated beef cuts were increased in the new official table, effective April 30, but ration costs of beef manufacturing meats were reduced. Despite predictions, there were few changes in pork values (two items); point costs of most lamb and mutton cuts were reduced sharply. Point values on many canned meat products were shaved, as were a few sausage items, while scrapple and tamales were made point-free.

Commodity	Point Value (April 30 Table)	Point Value (April 2 Table)	Primal Cuts		
<b>BEEF (Including Kosher)</b>			Forequarter or forequarter..	1.4	3.8
Carcass or side (K and S in):			Hindsaddle or hindquarter..	3.9	6.7
Grades AA, A, B, and C:			Bracelet .....	2.0	5.2
also stags and block bulls	6.4	6.0	Breast .....	0.0	2.0
Carcass, side or quarter:			Chuck (shoulder, neck, ..	1.0	3.0
Cutters & canners (ex. ..	4.5	5.2	shank and brisket).....	2.8	6.6
bulls) .....	5.1	5.5	Hotel rack or rib.....	4.0	7.0
Bologna bulls .....			Loin, flank on, kidney and ..	3.9	6.6
<b>Primal Cuts:</b>			suet in .....	0.0	2.0
Forequarter .....	5.1	5.0	Shank .....	1.0	3.0
Hindquarters, K and S in, ..	7.8	7.1	Yoke, rattle or triangle...		
Hindquarters, K and S out, ..	8.8	7.9	<b>Boneless Lamb and Mutton—</b>		
Flank .....	3.5	3.7	Cull grade:		
Flank steak .....	10.0	12.0	Lamb shoulder roll.....	2.0	5.0
Rib .....	6.7	6.9	Lean boneless lamb and ..	4.2	5.6
Round .....	8.4	7.8	mutton .....	4.1	5.5
Sirloin (loin end).....	9.2	8.0	Regular boneless mutton..	2.0	5.0
Trimmed full loin (K and ..	9.5	8.4	<b>Fabricated Cuts, Excluding Cull</b>		
Trimmed short loin (K and ..	9.8	9.0	Carcass or side (WSA)....	2.7	5.4
S out) .....	5.9	5.7	Breast and flank.....	0.0	2.0
Back .....			Breast and shank.....	0.0	2.0
<b>Boneless Beef:</b>			Hotel rack, chine and blade ..	3.3	7.7
Bull meat (bol. bulls)....	6.5	7.5	removed .....	5.3	9.3
Carcass meat (all grades ..			Leg, boneless .....	4.9	10.2
except cutters, canners, ..	9.1	8.6	Loft, oven prepared .....	6.0	10.0
and bologna bulls).....			Loin, boneless, flank on ..	6.0	10.0
Hindquarters (excluding ..			Loin chops .....	6.0	10.0
cutters, canners, and ..	11.2	10.2	Loin, flank off, kidney and ..	4.6	7.9
Chucks (cutter and canner) ..	6.5	7.5	suet out .....	3.9	7.0
Cutter and canner meat ..	6.5	7.5	Rib chops .....	0.0	2.0
(other than bulls).....			Shank .....	2.2	5.0
<b>Fabricated Beef Cuts</b>			Shoulder, boneless .....	2.0	4.0
(excluding cutters, canners, ..			Yoke, boneless .....	2.0	5.0
and bologna bulls):			Lamb patties, all grades...		
Boneless rump (butt)....	11.0	9.0	<b>MEATS IN TIN OR GLASS CONTAINERS</b>		
Rib, boneless .....	9.5	7.0	Chili con carne, with beans ..	1.0	2.0
Rib, oven prepared .....	8.0	9.0	Chili con carne, without ..	3.0	4.0
Rib (regular roll or ..	12.0	11.0	beans .....	2.7	3.6
rib eye) .....	9.5	9.0	Chopped ham .....	2.7	3.6
Rib (Spencer roll).....	11.8	10.8	Chopped pork .....	2.0	3.0
Round, boneless .....	12.0	9.6	Deviled ham .....	2.0	3.0
Round, gooseneck .....	10.5	9.5	Deviled tongue .....	2.0	3.0
Round, rump and shank off ..	11.0	10.0	Luncheon meat (including ..	2.7	3.6
Knuckle .....	13.0	12.0	spiced) .....	3.0	4.0
Top round (inside).....	13.0	12.0	Luncheon meats (less than ..	2.0	3.0
Bottom round (outside)....	13.0	12.0	Meat spread .....	2.0	3.0
Round, S.P. beef hams ..	7.9	7.5	Potted and deviled meats ..	2.7	3.6
Sirloin butt, boneless.....	12.0	10.0	Spiced ham .....	2.0	4.0
Sirloin bottom butt, bone ..	12.0	10.0	Tongue, beef .....	2.0	4.0
less .....	12.0	10.0	Tongue, lamb, pork, or ..	2.0	3.0
Sirloin top butt, boneless ..	12.0	10.0	veal .....	3.0	3.5
Steaks (short loin).....	12.0	10.5	Army field ration "C," ..	3.0	3.5
Strip, bone in, 10" cut ..	15.0	13.0	Type 1 .....	3.0	3.5
Strip, boneless, 10" cut ..	15.0	13.0	Army field ration "C," ..	3.0	3.5
<b>Variety Meats:</b>			Type 2 .....	3.5	4.0
Hearts .....	1.0	2.0	Army field ration "K," ..	5.5	7.0
Sweetbreads (thymus and ..	1.0	2.0	Type II .....	3.0	3.5
pancreas) .....	1.0	2.0	Meat & vegetable hash.....	3.5	4.0
Tongues, short cut.....	1.0	2.0	Meat & vegetable stew.....	7.2	7.9
<b>Miscellaneous Beef Products:</b>			Meat food products (OO) ..	7.0	7.2
Dried beef, hams.....	11.0	13.0	Meat food products (RR) ..	13.0	—
Dried beef, ends.....	2.0	3.0	Dehydrated meat and rice ..		
Dried beef, sliced.....	12.0	14.0	(new) .....		
<b>PORK</b>			<b>SAUSAGE</b>		
<b>Primal Cuts:</b>			Fresh, smoked and cooked ..	2.7	3.6
Spareribs .....	1.0	0.0	Group A .....	1.8	2.7
<b>Miscellaneous Pork Products:</b>			Group B .....	0.9	0.9
Loin back ribs.....	1.0	0.0	Group D .....	0.0	1.0
<b>VEAL</b>			Scrapple .....	0.0	1.0
<b>Variety Meats:</b>			Tamales .....		
Hearts .....	1.0	2.0	Bologna .....	1.8	2.7
Sweetbreads (thymus and ..	1.0	2.0	Type 3 .....	0.9	1.8
pancreas) .....	1.0	2.0	Type 4 .....		
Tongues .....	1.0	2.0	Frankfurts .....	1.8	2.7
<b>LAMB AND MUTTON</b>			Type 3 .....	0.9	1.8
Carcass or side (including ..			<b>FATS AND OILS</b>		
telescoped style). All ..			Shortening .....	0.0	4.0
weights and boxes, pluck ..	2.6	5.2	Saled and cooking oils.....	0.0	4.0
out and pluck in, except ..	2.6	3.4	Margarine .....	2.0	4.0
cull .....			Creamery butter .....	11.8	15.7

## No-Loss Clause for Ceiling Act is Proposed in House

A PROVISION which would require the Office of Price Administration to raise price ceilings where it was shown that the maximums had caused any business to operate at a loss was one of the changes in the Emergency Price Control Act proposed by a special House investigating committee this week. Committees of both House and Senate are considering legislation to extend the price control law beyond June 30.

The special committee recommended that the price control and stabilization laws be continued with these amendments:

1.—Price ceilings would be required to be set at the October 1 to 15, 1941, level, with mandatory upward adjustments required for increases in costs of production, distribution and transportation.

2.—Regulations and price orders would be adjusted where they were shown to have caused a loss to an efficient business, and comparable increases would be granted to "subsequent" dealers and sellers.

3.—Prewar business practices would be preserved, except on an affirmative showing that departure would be necessary to prevent evasion of the law; regulations requiring a merchant to limit his stock of goods to a particular price range would be outlawed.

4.—Provision for appeal to the courts would be entirely remodeled. Complainants would be permitted to protest OPA regulations and amendments at any time after their issuance. (Now protests must be filed in 60 days). The price administrator would be required to grant or deny (not merely act upon) such complaints within 60 days.

From the Administrator's decision, a complainant could appeal to any U. S. district court. (Under present law, appeals go to the Emergency Court of Appeals.) The Emergency Court would become an appellate court, hearing appeals from district courts on price cases. Regulations, however, would remain operative until a final judicial termination was made.

Civil and criminal cases involving price violations would be taken up only by Federal courts, with appeals to the Emergency Court. State court jurisdiction would be removed. Contrary to present law, litigants would be free to challenge the validity of the OPA regulations in these proceedings.

5.—Treble damage suits resulting from alleged price violations would be banned, but the penalty for such violations would be increased from a maximum fine of \$5,000 to \$50,000.

6.—Prosecutions for price violations would be barred against persons acting in good faith in accordance with inter-



pretations by responsible officials, even though such interpretations subsequently were overruled.

7.—Wages and salaries would be stabilized as of the level of September 15, 1942, as under present law, with upward adjustments allowed for (1) increases in the cost of living, (2) adjustments to the going rates in the local community, and (3) promotions, merit increases, incentive plans, etc., but not for the alleviation of substandard wage conditions as provided in present administrative regulations. "Indirect" increases, such as vacations with pay and premiums for night work, would be authorized.

8.—The War Labor Board would be forbidden to issue any order requiring a person to sign an agreement involuntarily; to award back pay for more than 90 days; to submit a dispute to arbitration, or to perform any act after the end of the war.

9.—WLB decisions could be appealed to U. S. Circuit Court of Appeals.

### Hog Subsidy Cut May Follow Ceiling Drop

Although they lack any official confirmation there have been persistent reports from Washington that subsidy payments on hogs may be reduced as a result of the cut in live ceiling prices announced this week. The OPA did not mention any change in hog slaughter payments under DSC 3 in announcing the reduction in the ceiling on hogs weighing more than 240 lbs.

Effective May 15, the Chicago ceiling price on hogs weighing more than 240 lbs. will be reduced 75c to \$14.00 per cwt. No change will be made in the ceiling price of hogs weighing 240 lbs. or less. After May 15, the spread between the ceiling price for good and choice barrows and gilts of 241 to 270 lbs. and their WFA support price will be only 25c per cwt. at Chicago.

OPA said that the decision to reduce the ceiling prices of heavy weight hogs was taken with the concurrence of WFA, the War Production Board and the Office of Economic Stabilization, and is designed to discourage the use of corn and other essential grains in bringing hogs up to heavy weights. The price agency said that the feeding of hogs has drained the nation's feed supply.

OPA said that this has been true not only because of the increase in hog numbers, but also because of a noticeable tendency on the part of producers to feed swine to heavier than usual weights. The average live weight of hogs slaughtered in the United States increased from approximately 232 lbs. in 1940 to about 254 lbs. in 1943.

While the hog-corn ratio is less favorable now than it was a year ago, and it is estimated that the spring pig crop of 1944 will be 16 per cent below the 1943 crop, the average weight of hogs coming to market has remained heavier than usual at this season of the year.



### GREISLER REBUILDS AFTER FREAK ACCIDENT

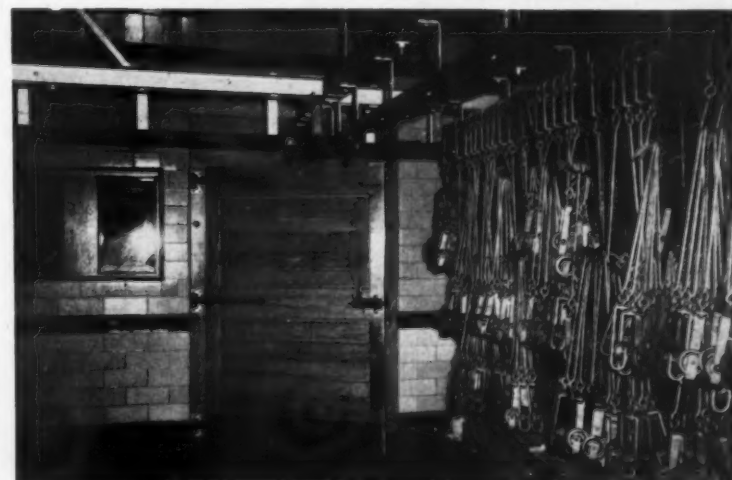
Greisler Bros., meat wholesalers of Philadelphia, had unwelcome visitors a few months ago. They came right in the front door and proceeded to wreck a good part of the establishment. The visitors? A couple of freight



cars that jumped off the railroad track which runs just in front of the plant.

However, some good did result from the mishap since the firm rebuilt the front of the establishment in the attractive manner shown above.

Other photos show Ben Greisler (right) and his son, Sidney; checking office, and a section of receiving room opening into beef cooler. Note L-shaped reinforcement on cooler door, a "kink" developed by Morris Fruchtbaum, Philadelphia architect who directed the rebuilding. (NP Photo Feature.)



## Food Technologists Have Full Program For May 29 Meeting

Major General S. G. Henry, director of new developments division, Office of Chief of Staff, War Department, Washington, D. C., will deliver the keynote address at the fifth annual meeting of the Institute of Food Technologists, to be held May 29, 30 and 31 at the Edgewater Beach hotel, Chicago, it is announced. President W. V. Cruess of the IFT will introduce Major General Henry as the first speaker at the open-

ing session. He will talk on "The Food Technologist's Role in the War."

Hotel reservations for the three-day convention are coming in from technologists in all sections of the United States and Canada engaged in the processing, packaging, handling transportation and storage of food products and from food chemists, physicists, biologists, engineers and production men.

"The Role of Industry in Strengthening Fundamental Research," a talk by George A. Sloan, president of the Nutrition Foundation, Inc., New York, will follow that of Major General Henry. S. S. Larmon, president of Young & Rubicam, Inc., New York, will talk on "Research in a Business Suit" at the

opening day luncheon, at which M. E. Parker will preside.

The first of three technical sessions is set for the afternoon of May 29, with Major V. O. Wodicka presiding and the lead off honors on the topic of "Food Technology Problems in the Combat Areas" going to Col. Rohland A. Iker, Quartermaster Subsistence Research & Development Laboratories, Chicago, who will discuss the European area, and Captain W. W. Bailey of the same laboratories covering the Southwest Pacific area. Lt. Commander A. H. Harri-man, subsistence division, Bureau of Supplies and Accounts, Navy Department, Washington, D. C., is scheduled to present "Special Food Problems of the Navy."

The third paper of the afternoon session, "New Development in External Coatings as Corrosion Preventatives for Canned Goods," will be given by Howard Smith of the National Cannery Association, Washington, D. C. W. K. Neuman, F. P. Van Wazer and Roger Wilson, Continental Can Co., Chicago, will discuss "Recent Developments in Packaging and Storing of Dehydrated Foods."

### Address by R. C. Newton

At luncheon on May 30, Roy C. Newton of Swift & Company, Chicago, will talk on "The American Food Supply." M. L. Laing of Armour and Company, chairman of the Chicago section of IFT, will preside.

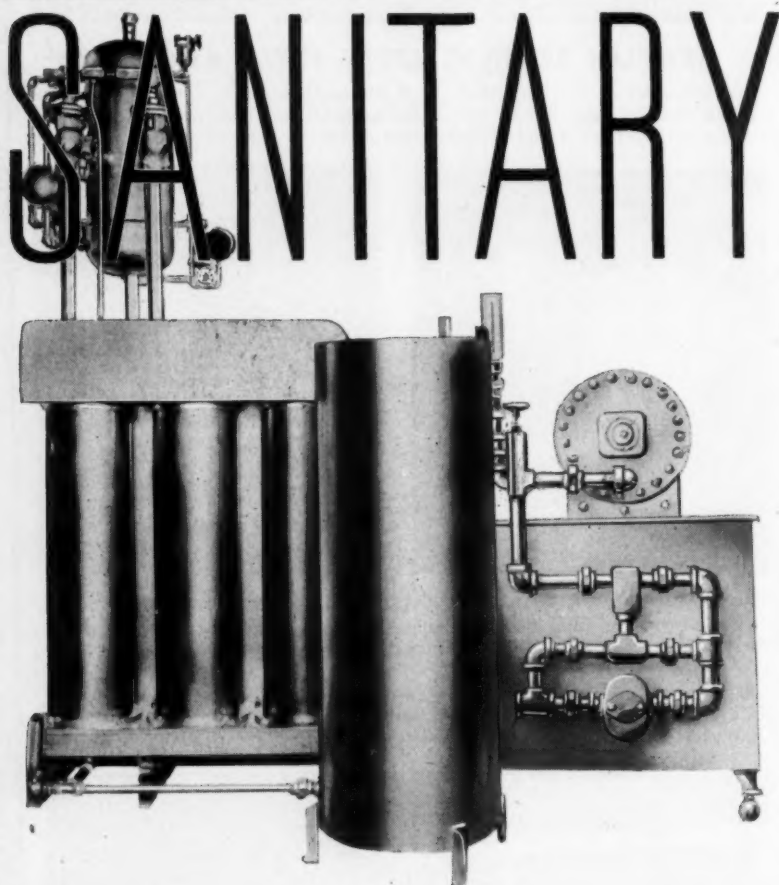
The annual banquet will be held May 30 with E. J. Davidson of Wilson & Co., Chicago, as toastmaster. It will feature the presentation by Mr. Laing of the 1944 Nicholas Appert Medal Award to C. A. Browne, of the U. S. Department of Agriculture, Washington, D. C., "for outstanding contributions to food technology." Following acceptance of the award, Mr. Browne will talk on "The Keeping Qualities of Sugars and Sugar-Containing Products During Storage."

At the morning technical session on May 30, J. G. Shakman, vice president, and G. C. Baker, director of research, Pabst Brewing Co., will jointly discuss "How the Quality of Water as an Ingredient Affects Food Quality." Horace L. Smith, jr., Chain Belt Co., Milwaukee, will talk on "Deaeration of Liquid and Semi-Liquid Foods."

At the afternoon session, E. C. Crocker, Arthur D. Little, Inc., Cambridge, Mass., is scheduled to talk on "Basic Principles of Flavor and Odor Retention in Foods." V. W. Sherman, Federal Telephone Radio Corporation, Newark, N. J., will present a paper on "Electronics: What It Is; Its Present and Potential Application in Food Processing," and J. Biehl, Fry-Lawson & Co., Chicago, will discuss "How to Apply Industrial Engineering in a Food Plant."

On the morning session of May 31, "Post War Planning" will be the topic of R. S. McBride, Washington, D. C. "New Food Products in the Post-War Period" will be viewed by Herman F.

(Continued on page 28.)



## NOTHING BUT STERILE, TASTELESS METAL TOUCHES LARD MADE IN THE VOTATOR!

No human hands, dust, oil, water or porous metals come in contact with lard that is processed in the fully enclosed Votator. The entire unit is easily cleaned inside and out. Request booklet of complete data on Votator lard processing from The Girdler Corporation, Votator Division, Louisville 1, Ky.

**THE**  
*Votator*®

A GIRDLER PRODUCT  
A CONTINUOUS, ENCLOSED  
LARD PROCESSING UNIT

\*TRADE MARK REGISTERED  
U. S. PATENT OFFICE

# Wear-Ever

*... on the job and doing it*

AT CHICAGO FOOD PRODUCTS CO.

CHICAGO



**Rugged**... Bombers often come back from missions with their wings riddled, holes in the fuselage . . . but home safe. Patched up, they fly again. They owe their ruggedness to aluminum which composes three-fourths of their weight. Incidentally, that's the biggest reason why there has been no aluminum for Wear-Ever kettles. The Aluminum Cooking Utensil Co., 404 Wear-Ever Bldg., New Kensington, Pa.

War contracts for food for the armed forces keep these Wear-Ever Aluminum kettles plenty busy. Instead of their normal peacetime production of chile con carne, corned beef hash and other meat specialties, they are engaged primarily in cooking chicken for canning.

Good performance is more important now than it has ever been. And that's just what these kettles are delivering. They

**Save time:** cook food quickly and efficiently

**Save food:** reduce spoilage, burning, scorching

**Save work:** are easily kept clean and sanitary

**Save repairs:** are strongly built for hard use

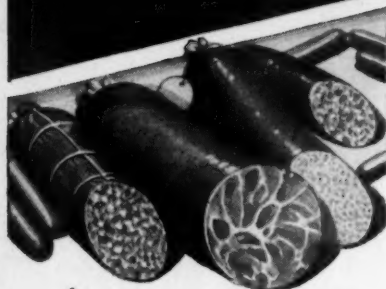
... all of which are good reasons why so many food packers ask, "How soon can we get some more Wear-Ever kettles?"

# Wear-Ever ALUMINUM





# 3 Reasons Why So many prefer CUDAHY'S NATURAL CASINGS



**Faster Smoking!** Cudahy's Natural Casings permit the smoke to penetrate your sausage faster. (This faster smoking helps break the smokehouse bottleneck.)

**Longer Bloom!** In Cudahy's Natural Casings your sausage holds its bloom longer. And a longer bloom prolongs the sale-ability of your sausage—keeps it looking more appetizing to the housewife.

**Better, Faster Service!** One of Cudahy's many Branches is near you to insure quicker delivery and fill your orders from stocks on hand. And Cudahy has specialty salesmen—casing "experts" who know the sausage business—so you get better, more frequent service.

YOU, too, will prefer Cudahy's Natural Casings once you try them. Whatever type of sausage you make, Cudahy offers Natural Casings in a complete range of types and sizes—including finest quality imported casings. See your Cudahy Salesman or write direct today!

**THE CUDAHY PACKING CO.**  
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

## U. S., CANADIAN AND BRITISH MEAT CONSUMPTION

Not enough food will be eaten to promote health and efficiency unless it is acceptably palatable, the Combined Food Board pointed out recently in telling how food intake fell to a dangerously low level in the United Kingdom in the first half of 1941, although bread and potatoes were unrationed. The period was that of Britain's greatest food shortage, when supplies moving into civilian consumption were at the low level of only 33 grams of animal protein (a little over 1 oz.), 105 grams of fat and 2,680 calories per day.

In its report on civilian food supplies in the United States, Canada and the United Kingdom, the Board said that less meat and other foods are reaching the average British citizen than are available to the average U. S. or Canadian citizen, and that British supplies are just sufficient to maintain health and working efficiency. In the United Kingdom, despite very large increases in food production, the reduction of imports has lowered supplies of most foods sharply below 1935-39 levels. Since the low point in 1941, shipments from the U. S. and Canada to Great Britain have improved the situation there.

Available supplies of fats, carbohydrates and protein are somewhat greater in the U. S. and Canada than in the U. K. During the war years the fat content of the U. K. diet shows rather a sharp decline, whereas that of U. S. and Canadian diets is somewhat above 1935-39 levels.

In each country there has been a slight decline in the supply of carbohydrates and an increase in the total supply of protein. In the U. K., however, the protein increase is due entirely to the increased consumption of grain and other vegetable foods and has been accompanied by a material decline in the proportion of animal protein to vegetable protein. In the U. S., the proportion has remained about the same, and in Canada, the proportion of animal protein has increased. Actual level of animal protein consumption is now higher in the U. S. and Canada than in the United Kingdom.

Estimated supplies of meat industry products, in pounds per capita per year, moving into civilian consumption in the three countries in 1943:

Item	Supplies, pre-war		Supplies, 1943		Pct. change 1943 compared with pre-war—		Supplies in U. K. 1943 as percentage of—		Supplies in Canada 1943 as percentage of U. S.	
	United States	Canada	United Kingdom	United States	Canada	United Kingdom	United States	Canada	United Kingdom	United States
Meats including cured, canned, and edible offal (as carcass weight) .....	134.9	120.1	136.4	141.3	134.4	107.3	+5	+12	-21	76
Poultry, game, and fish (edible weight) ...	26.1	25.8	30.6	27.6	26.2	18.8	+6	+2	-39	68
Oils and fats (fat content) .....	45.1	41.2	45.6	44.5	43.6	38.4	-1	+6	-16	86

## CUSTOM SLAUGHTERING RULE UNDER DFDO 75.2

The following interpretation dealing with the status of custom slaughterers under Amendment 7 to DFDO 75.2 has been approved by Morton Cooper of the War Food Administration, the administrator of the order:

If the person who does the slaughtering does only custom slaughtering, each individual who has his cattle slaughtered at that establishment is limited by the Amendment to 51 head of cattle producing Army style beef per week. He cannot have more slaughtered for his account unless the establishment obtains federal inspection and he sets aside for Army purchases 50 per cent of his slaughter of animals producing Army style beef.

Persons who do custom slaughtering for others in conjunction with their

slaughtering for their own purposes must include those cattle slaughtered for others in the total to determine the amount which must be set aside for Army purchases.

After April 30, Class 1 slaughterers will no longer be required to set aside 80 per cent of their beef derived from canner and cutter grade steers, heifers and cows for delivery on government account. Elimination of the set-aside provision on canner and cutter beef was part of Amendment 8 to DFDO 75.2, issued last weekend. Amendment 8 also provided:

1.—The percentage of Army-style beef required to be set aside for governmental purposes by Class 1 and Class 2 slaughterers was reduced from 50 to 40 per cent, effective April 16.

2.—The amount of Army-style beef required to be delivered in boneless form under the set-aside order was increased from 80 per cent to 90 per cent, effective April 16.



## Indianapolis and Cincinnati Packers Fight Rate Findings

The ICC examiners' proposed reports in No. 28954, Kingan & Co. vs. Baltimore & Ohio Railroad Co., and No. 28932, Cincinnati Meat Packers Association vs. Alton Railroad Co., have been challenged by the complainant packers.

Both cases involve freight rates on meats and packinghouse products from Indianapolis and Cincinnati to points in Central territory, and particularly the relationship of those rates to the ones enjoyed by packers in Chicago and other points west to the Missouri river. The complainants contend that the carriers were allowed to establish lower Chicago rates in order to meet truck competition, but that they failed to give like reductions in rates from Indianapolis and Cincinnati to central points, in spite of the existence of truck competition in the territory.

Kingan & Co. pointed out that the Interstate Commerce Commission had approved the use of the Chicago rates for traffic from Wisconsin, Iowa and Minnesota, as well as the extension of

the Chicago truck basis to the Missouri river. The company stated that it is difficult to reconcile any theory under which reduced rates, based on the lower Chicago truck level, can be accorded western points and denied to the city of Indianapolis.

## WOMEN WORKERS NEEDED

Four out of five of the women needed in critical wartime employment during the next few months should take work on farms and in food processing plants, the Office of War Information states in a newly issued report on the manpower situation. Women now hold one out of every three war jobs in the U. S., the report states, but the number employed must be increased by 1,500,000 to 2,000,000 by midyear. Most of the increase, OWI says, will be in seasonal employment, such as canning and agriculture. Because of the localized nature of the demand for more women workers, no national recruitment drive is planned. Actual recruitment drives for workers will instead be held on a local basis as required.

## WPB SUMMARY ON THE CONTAINER OUTLOOK REFLECTS SERIOUS MATERIAL SHORTAGES

An all-over review of the present container supply situation, condensed from a new report made public by Donald M. Nelson, WPB chairman, and prepared by Harold Boeschstein, acting director of WPB's Forest Products Bureau:

**METAL CONTAINERS:** Demand for metal cans in 1944 is greatly increased and arrangements have been made to provide steel for the manufacture of more cans this year. Fabricating capacity in the can industry is available for increased production. Whether or not food schedules are completely met depends largely on such factors as available labor supply to process the food.

**GLASS CONTAINERS:** Principal problems are shortages of labor and outer shipping containers rather than of raw material or facilities for the containers themselves. Despite stepped-up production this year, the industry is now approximately 25 per cent over-sold on account of unusually heavy immediate requirements for products destined for off-shore shipment.

**TEXTILE BAGS:** Situation tight; industry as a whole 30 to 60 days behind in deliveries. Increasing manpower shortage likely to curtail further the available skilled and unskilled labor, already short. Cotton sheetings, largest item used for textile bags, are in tightest situation; industry reports that it is 63,000,000 yards short of requirements for the second quarter of 1944, with inventories nearly 30 per cent below the normal 60-day volume.

**FIBRE DRUMS:** This industry has been greatly expanded. About 12,000,000 drums were produced in 1943; if enough fibre is available, approximately 16,000,000 will be made this year.

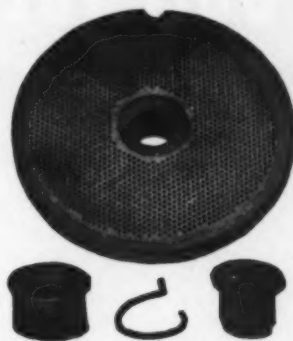
**WOOD AND PAPER SHIPPING CONTAINERS:** "Darkest outlook." Basically, these are in critical supply due to shortage of manpower in the woods to produce needed raw material. The 1943 estimated lumber production was 34,630,000,000 bd. ft., of which 16,500,000,000 was required for crating and dunnage. First quarter lumber stocks for this year, approximately 7,000,000,000 bd. ft., are contrasted with much more than twice that amount for the first quarter of 1942.

As to paperboard containers, inventories of raw material on hand in box plants are down substantially from the estimated 360,000 tons on January 1, 1939, to 257,000 tons on January 1, 1944. Production of paperboard for containers so far this year is running about the same as in 1943, but demand for this type of container is up sharply on account of growth of military demand. Same amount of material will make fewer containers this year than in 1943, because those for overseas shipments require more material.



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are everlasting plates guaranteed for five years against resharping and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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### C-D SUPERIOR KNIVES

### B. & K. KNIVES

all with changeable blades.

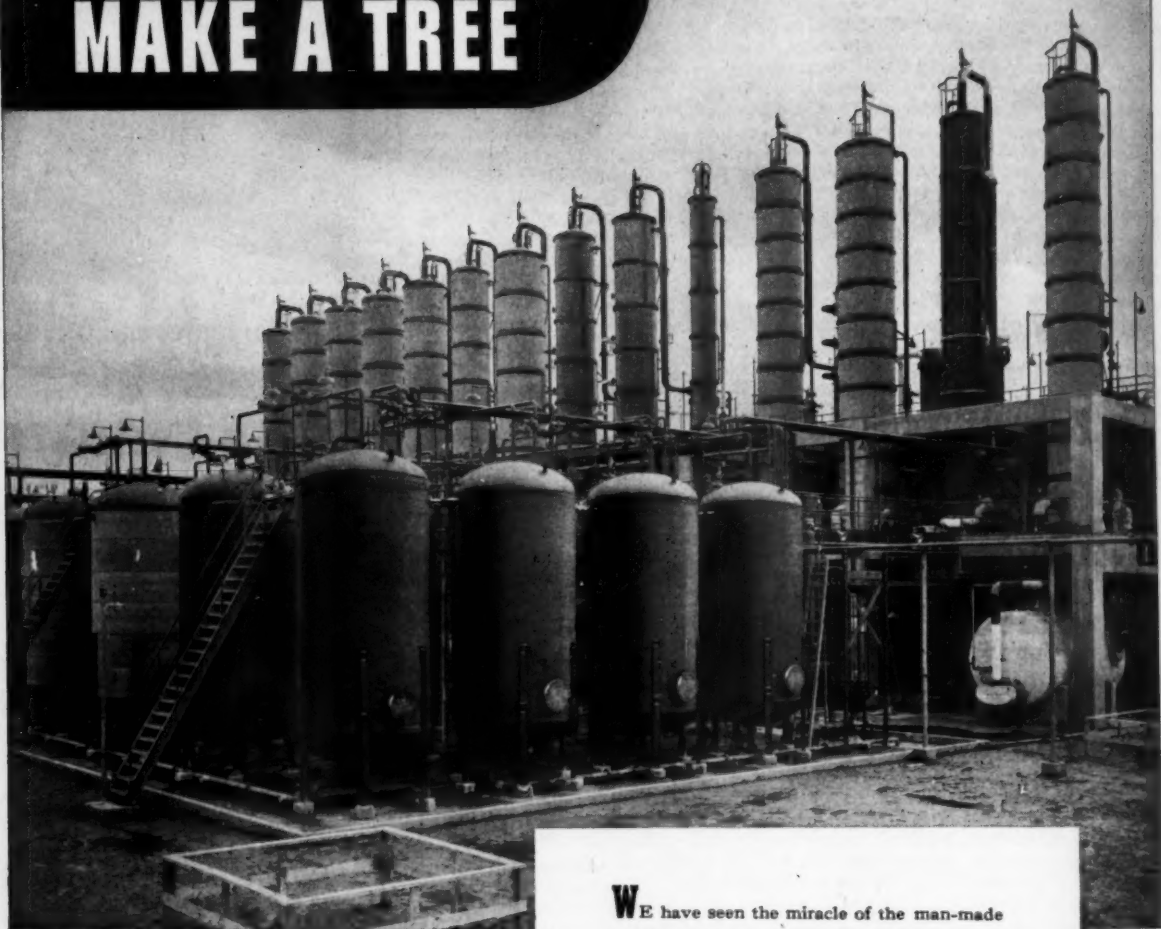
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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

Ira J. Lucas of the Chicago general offices of Wilson & Co., recently received an announcement that his son, Lt. John Vincent Lucas, USNR, had been awarded the Air Medal for bravery in the South Pacific area. The citation accompanying the medal, signed by Admiral W. F. Halsey, described Lt. Lucas' daring aerial attack as pilot of a dive bomber during a raid on Jap warships in the harbor of Rabaul. Young Lucas, according to the citation, "in the face of terrific anti-aircraft fire from a large force of enemy warships and from shore batteries, and despite enemy fighter opposition, pressed home a successful attack on a heavy cruiser with skill and courageous determination."

George W. Kunzler, 36, an official of the Ch. Kunzler Co., meat packers, Lancaster, Pa., died recently. He had been in failing health for several years. Kunzler, a graduate of the Wharton School, University of Pennsylvania, had been associated with the company since June, 1930. Surviving in the business are his father Christian Kunzler and two brothers, Clarence F. and Christian C. Kunzler.

Pfc. Joseph Obertlik, former employe at Armour and Company's plant at North Bergen, N. J., is recuperating at the Valley Forge hospital, Phoenixville, Pa., from wounds received in Italy.

Carlton Earl Dorman, son of Charles E. Dorman, provision broker of Boston, who was recently transferred from Great Lakes, Ill., to the U. S. Naval Air

Station at Moffett Field, Calif., as officer in charge of the commissary, has been made a first lieutenant.

Charles R. Rice, president of the Chicago Livestock Exchange, has retired after eight years of service in that office. Selling agencies, packers, order buyers, financial institutions, railroads and other Packingtown interests were represented at the testimonial dinner held in his honor at the Southmoor hotel. Following the dinner, Ralph Walter, new president of the exchange, made a brief address.

John Engelhorn, jr., president of John Engelhorn & Sons Abattoir, Newark, N. J., died recently at his home after a long illness. He headed the abattoir firm founded by his father in 1875.

The Marketmen's Association of the Port of New York has again been designated to organize the campaign in the meat and poultry industries for the Greater New York fund's seventh annual drive. The following officials have been appointed to represent the association: George Mitchell, district manager, Swift & Company; James Walsh,

Swift & Company; Charles Gachot, president, Charles Gachot & Co.; Abe Alexander, Beinecke & Co.; Edward Oppenheimer, Oppenheimer Casing Co.; William Harris, vice president, M. Kraus & Bros.; Fred W. Shattuck, president, F. W. Shattuck Co.; James Smith, vice president, Ottman & Co.; Peter Peterson, president, Peterson-Owens, Inc.; Charles Schoenberger, Beinecke & Co.; Paul Hoffman, Hoffman & Mayer Inc.; Loyal Blanchard, Loyal Blanchard Co.; Abe Sandel, vice president, Farmers Commission House, and James S. Mortimer, manager, Producers Distributing Agency. John Q. Adams, vice president of the Manhattan Refrigerating Co., is general chairman and B. J. Heffernan secretary of the committee.

Grover Yeager of Con Yeager Co., North Side, Pittsburgh, Pa., recently returned from a trip into the South.

The Lockington packing plant building, Aberdeen, S. D., which ceased full scale operations some time ago but continued in operation as a custom killing establishment until last year, was destroyed recently by fire. At the time of the blaze the building was occupied by an insulating firm.

The Horne Packing Co. Inc., was organized recently in Philadelphia, Pa.

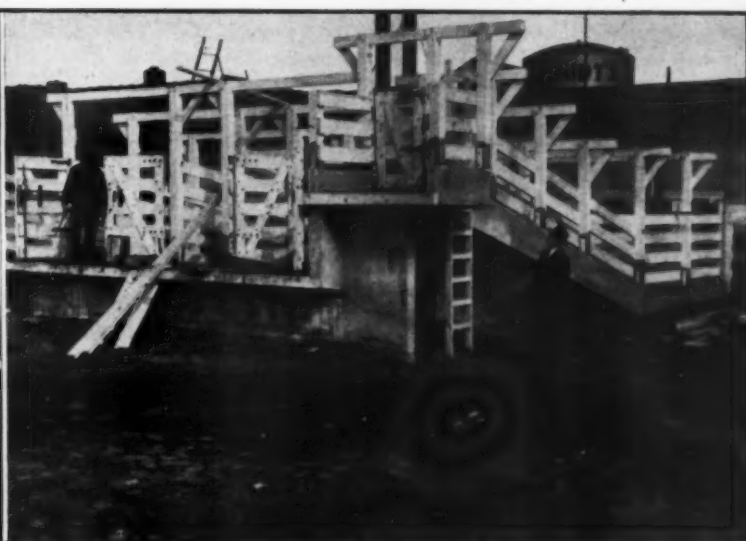
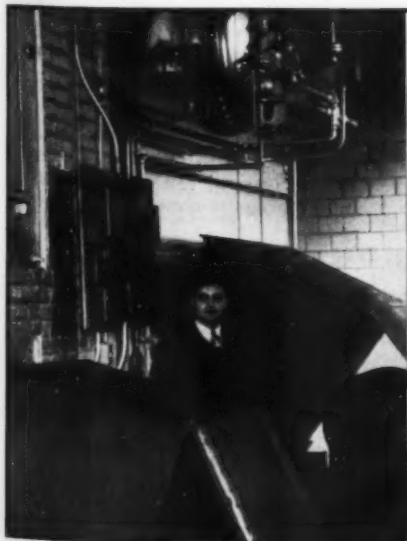
Thomas F. Phelan, for more than 40 years employed in the offices of John J. Felin & Co., Inc., Philadelphia, died recently at his home after a short illness.

San Diego Provision Co. has been incorporated in San Diego, Calif. Directors of the concern are W. C. Dredge, J. F. Costello and Roderick Johnstone.

Swift & Company officials are studying plans for the formation of a break-

## OHIO PACKER EXECUTIVE LOOKS OVER FACILITIES

In photo at left, Emil A. Schmidt, president, The Schmidt Provision Co., Toledo, Ohio, is shown before new boiler just installed at the plant. It will make possible alternate use of new and old boilers to permit more thorough maintenance of both. At right, Schmidt inspects new livestock unloading chutes constructed at the plant. Of concrete and heavy wood construction, the chutes are designed to facilitate unloading of double-deck trucks. (N. P. photos.)





fast club to be made up of followers of the company's popular early morning radio program.

Once the "shock period" after the initial invasion of Europe is weathered, the stage will be set for the highest level of peace time prosperity in U. S. history, Oscar G. Mayer, president, Oscar Mayer & Co., Chicago, declared recently before the annual meeting of the Chicago Association of Credit Men. The packer executive said that the government should be prepared to back up business during the conversion period to forestall the laying off of too many employes.

Frederick M. Tobin, president, Tobin Packing Co., Rochester, N. Y., informed stockholders in the annual report that plans for improving operating techniques and developing a strong organization to meet post-war conditions are being formulated. "The management," Tobin stated, "looks forward to the coming year with confidence and hopes that it will be able to continue its contribution to the war effort as well as increase its production level to take care of its civilian customers."

Federal inspection has been extended to the Hurley Packing Co. and the Maricopa Packing Co., Phoenix, Ariz., it is reported. Emory J. Hurley is vice president and treasurer of the Hurley organization and S. C. Burke is superintendent of the Maricopa firm. Previously, only the Tovrea Packing Co. in the Phoenix area had been under federal inspection.

At the semi-annual exhibit and sale of Four States Livestock, Inc., held recently at Hagerstown, Md., the Wm. Schluderberg-T. J. Kurdle Co., Armour and Company and Swift & Company bought a group of the prize winning hogs.

Wilbur Myers Frantz, 57, general manager of Swift & Company, Wilkes Barre, Pa., died recently at his home following a heart attack. Frantz's lineage dated back to Christopher von Schlegel, who came to America in 1701 from Saxony and was one of the founders of Germantown, Pa. Frantz started to work for Swift in August, 1908.

Pvt. Nicholas J. Commerci, former employe in the refinery department at Swift & Company's plant at Port New-

## ★ Industry Honor Roll ★

★

**SPIES, JOHN A.—S/Sgt. John A. Spies, jr.,** former employe in the soybean expeller department at the Cairo mill of Swift & Company, a second engineer and gunner on a B-17 bomber, was killed in action March 18, presumably during one of the American Eighth Air Force raids on Germany.

**MITCHELL, MARSHALL E.—Pfc. Marshall E. Mitchell, 28,** former employe of Armour and Company, Northfork, W. Va., recently decorated for gallantry in action after making two parachute jumps from combat planes over enemy territory, died in Italy, March 16, 1944, of wounds received in action. Mitchell went to England in 1942, participating in the invasion of Africa and Sicily and is believed to have been in the battle of Salerno. He was a member of the 509th Parachute Infantry, Co. F.

ark, N. J., was the 18,000th Swift employe to enter the armed services. Pvt. Commerci selected the Marine Corps.

Numerous protests against a proposal to annex Vernon, Southern California meat packing center, to Los Angeles have been registered recently by packinghouse operators and other manufacturing leaders, it is reported.

Beef trucked in from Rochester, N. Y., where buyers have to pay  $\frac{1}{4}$ ¢ per lb. more than the ceiling in Buffalo, recently made its appearance on the Buffalo market to offset the shortage resulting from the prolonged shutdown of Buffalo packing plants.

Meat packing plants in the province of Alberta face a shortage of about 900 men, F. M. Baker, member of the Canadian Meat Packers' Council, said recently. Hundreds of farm workers were employed in packing plants during the winter, but they had to return to agricultural work by April 15.

L. O. Alkire, table-ready meats division, Swift & Company, Chicago, was a visitor in New York during the past week.

J. W. Walsh, credit department, Swift & Company, central office, New York, is spending a month at the company's headquarters at Chicago.

The thirty-eighth annual meeting of the American Spice Trade Association will be held on May 9 and 10 at the Hotel Astor, closing with the customary "spice for flavor" dinner. Committee in charge of arrangements includes the chairman, M. L. Van Norden; William Archibald, jr., Arthur G. Dunn, F. G. Mabbs, Edward B. Polak, Harry J. Schlichting, and John Max Weyer.

At a recent election of the Illinois Renderers Association Gleason Knight of the Danville Rendering Co., Danville, Ill., was named as president of the association and Wilbur Allaert of Allaert Acres, Carbon Cliff, Ill., was elected secretary.

Harry Bobsin, for many years active in the casing field, announces the establishment of the Bobsin Casing Co. at 941 W. 37th st., Chicago 9, Ill. He will handle a full line of natural casings.

Sgt. Albert A. Hesse, former employe of the Pipkin-Boyd-Neal Packing Co., Cape Girardeau, Mo., who was with a cavalry division at Los Negros in the Southwest Pacific, is reported missing in action by the War Department.

Rhode Island's legislature recently gave final passage to a bill reducing the annual license fee on sausage manufacturers from \$100 to \$10, it is reported.

Peter Rothermere, 73, secretary and director of Hately Bros., Chicago, is beginning his sixtieth year of service with the company.

A new meat packing plant, 100 ft. by 200 ft. and costing approximately \$25,000, is being built by the State Packing Co., Los Angeles, Calif., it is announced.

Albert C. Kilbury, 65, died recently as he reported to work for the first time at the Rose Packing Co., Danville, Ill.

Swift & Company bought the 900-lb. champion steer at the first annual auction sale of the Future Farmers of America Dallas county district, held recently at Dallas, Tex.

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Totally Enclosed Motor • Available in Several Capacities  
Easy to Operate • Available in Several Speeds • Easy to  
Install • Available from Stock • Simple, Compact Design*



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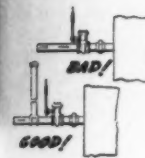
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# PLANT OPERATIONS

## Ideas for Operating Men

### VALVE AND PIPING POINTERS

Here are some good valve and piping tips for the meat plant operating man:



When a line is being installed in a small amount of space it will sometimes help to remove the bonnet assembly from the valves. This gives more clearance and protects the valve stems from damage.

Crosses will make cleaning easy. In lines where sediment is present, and in viscous fluid lines, there may be clogging at the turns. Use crosses instead of elbows at the turns and the

lines may be rodded out easily.

Piping can be seriously damaged by water hammer. When quick opening valves are used in liquid lines, a proper cushioning chamber—a tee, a length of pipe and cap—should be installed ahead of the valve.

Valves should be placed for convenient operation. There is danger of an accident any time a ladder must be used to reach a valve in a busy meat plant. When inaccessible valves must be operated frequently, it is best to relocate them, or equip them with a chain wheel, extension stem or device for remote control.

These valve and piping suggestions have been compiled by the Crane Co. in "Piping Pointers," a publication of the company.

### WHY KEEP IT A SECRET?

A prominent consulting engineer is of the opinion that many packinghouse operating men are too secretive about new ideas. He expresses the view that "while it is true that new ideas are valuable, they are of no value whatsoever unless used."

He cites the case of a packinghouse foreman who hit upon a very practical

labor saving idea. Instead of putting it to use, this foreman reasoned: "This method is too valuable to reveal to others. I'll keep it to myself and it may help me sometime." That "sometime" never arrived. "Another fellow" stumbled onto the same idea meanwhile and began using it. Naturally, he received deserved credit, even going so far as to have it patented.

"Don't be afraid to tell your neighbors and even your competitors about these improvements," counsels our informant. "They'll often 'loosen up' and tell you about some of their own 'secret' methods. An exchange of ideas is usually well worth while for all concerned."

### CONSERVING LINEN GOODS

The meat packing industry, which annually uses more than 1,000,000 yards of various width duck fabric for work garments alone, can reduce its requirements appreciably through proper conservation methods, according to the Linen Supply Association of America.

Cooperation in this program by packers and other commercial linen users is needed because of a sharp curtailment in the amount of cotton goods available for civilian consumption during the balance of 1944, the association stated. There are several precautions packers can take to extend the life of uniforms, aprons, frocks, towels and related items, the Linen Supply Association of America listing them as follows:

1.—Keep clean articles in a clean, dry place before use. Soiling, insect and

rodent damage and mildew can be avoided in this way.

2.—Separate stained and unstained linens while they are awaiting pickup by the linen supplier or the laundry. The transfer of damaging soil from one item to another can be prevented by this practice.

3.—Keep close check on linen stocks to see that all soiled items go out with first pickup. Long periods in dirty linen bins make them susceptible to mildew.

4.—Don't use any article for anything except its intended purpose. Do not wipe machinery, pipes or shoes with towels; don't let employees wear their uniforms home.

5.—Urge employees to hang uniforms on hangers. Putting them on hooks with the point pressed against the collar will soon wear a hole.

6.—Urge employees to wash and rinse their hands thoroughly before using towels.

7.—Urge employees to wash thoroughly to remove grease and grime from their hands, rather than wiping them on uniforms or towels while still dry.

### INSPECTING PIPE INSULATION

Frequent inspection of pipe insulation is highly desirable from the maintenance standpoint, according to a statement made recently by the chief engineer of a large concern which manufactures insulation.

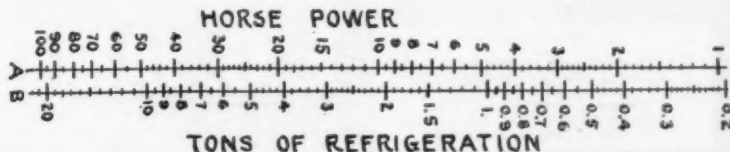
This engineer was recently asked his opinion of a statement in a trade publication that pipe insulation should be inspected at rather frequent intervals, "contrary to the practice" of many users.

"I never quarrel with a statement of that nature," he replied. "Pipe covering, in general, is lucky to get any inspection, and if an article such as this makes the operator look at it once a year, all well and good. There is no such thing as too frequent inspection, from the manufacturer's point of view."

### REFRIGERATION AND HORSEPOWER EQUIVALENTS CHART

A handy method for determining the approximate relationship between refrigeration and horsepower is provided by the accompanying nomograph. The chart is based on theoretical values. A ton of ice represents 288,000 Btu. Since one Btu. is equal to 778 ft.-lbs., and there are 33,000 ft.-lbs. in a horsepower per minute, it is evident that the theoretical relationship can readily be determined.

A straight ruler placed directly across the nomograph (below) thus shows that 10 h.p. is equal to 2.1 tons of refrigeration. In other words, with an overall refrigerating efficiency of 100 per cent, a 10 h.p. motor will produce 2.1 tons of refrigeration in 24 hours. In the same manner, the nomograph makes possible determination of theoretical relationship from one to 100 horsepower.



## 202,014,000 LBS. OF MEAT LOST THROUGH ROUGH HANDLING AND CONDEMNATIONS IN 1943

**L**OSS of meat by the industry in 1943 through bruising, condemnations for disease, livestock deaths in transport (and in pens) and by crippling totaled 202,014,000 lbs., according to the 1943 report of H. R. Smith, general manager, National Live Stock Loss Prevention Board, on "Activities to Reduce Waste of Meat in Marketing Livestock."

The report says that the losses were as follows:

	lbs.
Livestock dead in transit and in pens.....	31,440,000
Meat lost through crippling.....	10,000,000
Meat lost through bruising.....	34,000,000
Cattle and beef condemnations.....	46,658,000
Beef liver condemnations.....	20,708,000
Calf and veal condemnations.....	4,186,000
Calf liver condemnations.....	92,120
Hog and pork condemnations.....	50,000,000
Lamb and mutton condemnations.....	4,930,000

202,014,120

The report points out that war conditions, while requiring increased meat production, create difficulties in efforts to reduce livestock losses in transit. While there was substantial improvement in losses in shipment by rail during the six years ended with January 1, 1942, there has been a general increase in the percentage of livestock dead on arrival since that date.

Among the factors responsible for the rise in transit deaths have been delays in livestock movement for passage of troop and war material trains, shortage of labor and overcrowding due to the discontinuance of the trailer car rate.

In the six years ended January 1, 1942, there was a decrease of 36 per cent in the number of cattle dead on arrival by truck in proportion to the number hauled, 13 per cent in calves and 14 per cent in sheep, but an increase of 5 per cent in hog mortality at 20 markets. Under war conditions in 1942 and 1943, as compared with the years preceding, percentages of calves, hogs and sheep dead on arrival increased; there was a slight decrease in cattle mortality.

From 1936 to 1942 there was a decrease of 36 per cent in the number of cattle crippled, in proportion to number hauled by truck, a decrease of 17 per cent in calves, and 28 per cent in sheep, but an increase of 8 per cent in hogs crippled on arrival in trucks. The percentage of cattle crippled by truck in 1942 and 1943 was a little less than in the preceding years, hogs about the same, but calves and sheep more. As in

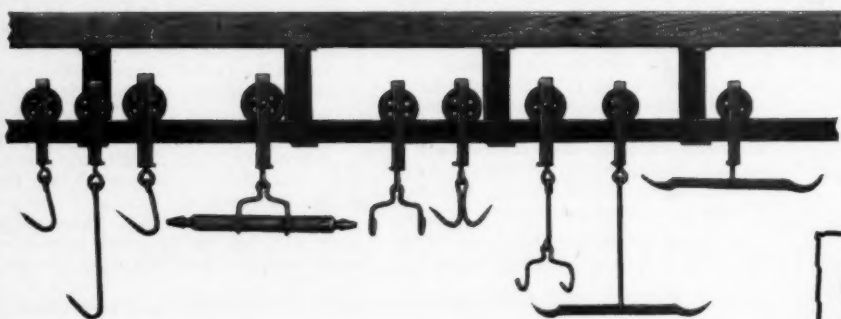
rail shipments, the highest percentage of crippling in trucks was in hogs, with cattle lowest.

The stockyard companies at Kansas City, St. Joseph, Omaha, Sioux City and St. Paul keep records of total receipts of each class of livestock and the number dead and crippled on arrival by rail and by truck. At these markets, each year from 1935 to 1942 inclusive, the number of cattle dead on arrival by truck, in proportion to number hauled, was at least twice as large in truck deliveries. However, in 1943 the percentage of cattle dead by rail was .030 per cent and .028 per cent by truck. The average for the nine years was .019 per cent dead on arrival by rail and .034 per cent by truck.

### Rail Shipment Safer

In 1935 and 1936, the percentage of calves dead by rail was a little higher than in trucks, but since 1936 the dead losses on calves have been consistently higher in trucks, the average for the nine years being .115 per cent dead by rail and .159 per cent by truck. Since 1935 there have been each year many more hogs dead on arrival by truck, the average for the nine years being .067 per cent in rail and .112 per cent, or twice as many in truck deliveries, in proportion to number hauled.

The board's report states that there has apparently not been an increase in bruising due to war conditions. Bruise tests have been less frequent because of



## ST. JOHN TROLLEYS For prompt shipment!

Replace your old worn-out trolleys, that have become more of a liability than an asset, with new ones that are expertly designed and built by St. John & Co. All of these various types and sizes are sturdily constructed and smoothly finished throughout. The grooves of the wheels are slightly beveled and rounded so that they

will not climb curves or switches and run equally well on either  $\frac{3}{8}$ " or  $\frac{1}{2}$ " track. Gambrels similar to the one pictured in the illustration are available. Rely on the dependable and long lasting performance of St. John Trolleys! Ask for bulletin 1015 describing and pricing trolleys shown above.

For Details and Prices of all St. John Equipment Write E. G. James Co.



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built by ST. JOHN

QUICK SHIPMENT

TABLES  
TRUCKS  
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the heavy volume of receipts, but those made show a slight decrease in the bruise loss during 1943 as compared with 1942. One Sioux City plant which keeps records on daily bruise losses on cattle reported that the average bruise loss per head in 1943, including those not bruised, was 2½¢ per head against 4¢ in 1942.

#### Bruises in Three Plants

John Morrell & Co., with plants at Ottumwa, Ia., Sioux Falls, S. D., and Topeka, Kans., weighs the meat trimmed out from bruises on all cattle and hogs slaughtered each year at the three plants. The beef trimmed out and weighed from the bruises on all cattle slaughtered averaged .25 lb. per head in 1942 and .28 lb. per head in 1943. The average weight of meat trimmed out of all hogs slaughtered at the three plants was .074 lb. per head in 1942 and .072 lb. in 1943. No estimate is given on losses from degrading bruised cuts which would make the monetary loss higher than is indicated by the meat trimmed out.

One Kansas City packer reported that 7.32 per cent of all hogs slaughtered in his plant in 1943 had visible or hidden bruises compared with 18.12 per cent in 1936.

The report states that in 1943, 1,242,498 beef livers weighing 14,910,000 lbs. and worth approximately \$3,000,000 at \$2.60 each were condemned as unfit for food under federal inspection. Of this total, 616,481 livers were condemned for abscess, more in number than for all other causes combined. The percentage of beef livers condemned for abscess is more than twice as high in the far western states as in the mid-west, and western colleges are carrying out research on this problem. It is presumed that internal injuries, resulting from metallic objects in feed, are responsible for many of the abscesses.

There was a considerable decline in the percentage of beef livers condemned for abscess in the far western states in 1943 as compared with 1942; the board has given much publicity to the problem among producers in that area.

Is all your waste paper going to war?

## WILSON'S NATURAL SAUSAGE CASINGS

**Producers... Importers... Exporters**

PLANTS, BRANCHES AND AGENTS IN PRINCIPAL  
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*During Wartime Specify*

# LIBERTY

*and During Peacetime Specify...*

**MAKES BEEF SMOOTHER!  
QUICK-EASY APPLICATION!  
LONGER LIFE!  
LOWER COST!**

**THE CLEVELAND COTTON PRODUCTS CO.**  
\* CLEVELAND 14, OHIO \*

### Recent Orders by War Agencies

**MACHINERY.**—WPB has modified its order covering control of container machinery to permit the exchange of leased equipment requiring factory rebuilding or reconditioning for new, reconditioned or rebuilt units of the same size and type without the necessity of first obtaining a preference rating order. In the same section, an amendment to Limitation Order L-332, WPB sanctioned the transfer of container machinery within a plant or a single corporate enterprise or between majority owned subsidiaries, or branches.

**TIRES.**—The Office of Defense Transportation has reminded operators of all types of commercial motor vehicles that they are still required to have their tires inspected periodically under ODT orders, although OPA has lifted the requirement for passenger car tire inspection, effective April 20. Under General Order ODT 21, as amended, operators of trucks, buses and taxicabs must have their tires checked after each 5,000 miles of operation, or every six months of operation if less than 5,000 miles. Inspections are made by any agency designated by the OPA.

**RETAIL CEILINGS.**—Additional authority to act upon applications by Group 3 and 4 retail stores for permis-

sion to use Group 1 and 2 price ceilings for meat has been granted by OPA to its field offices. Regional offices are empowered to act on these adjustments to deny the applications and to revoke any order granting an adjustment in cases where the applicant has not shown that a denial will cause him substantial financial hardship. OPA field offices may refuse to grant adjustments to stores that have fulfilled other requirements if the stores cannot show a substantial financial hardship.

#### WFA ORDER DESIGNATION

War Food Administration orders henceforth will be known as War Food Orders. Food Distribution Orders, Food Directives, Food Distribution Regulations, Food Production Orders and Commodity Credit Orders issued in the past and now in effect have been redesignated as War Food Orders with appropriate identification numbers.

Numbers previously assigned to Food Distribution Orders issued by the Office of Distribution of WFA will remain unchanged. FDO 75 will henceforth be known as War Food Order 75; DFDO 75.2 now will be known as War Food Order 75.2.

Directives and orders issued by other divisions of the War Food Administration—including the Office of Distribution, Offices of Materials and Facilities, and the Office of Production—have been assigned appropriate WFO numbers, in many cases identical with numbers previously employed.

#### PERISHABLE FREIGHT HEARING

The disposition of icing expense on shipments delayed when moving under stated refrigeration charges, half-tank refrigeration service and one reicing in transit on cars billed "Initially iced—do not reice" will be three of the topics discussed at the shippers' public hearing of the National Perishable Freight Committee on May 10. The meeting will begin at 10 a. m. CWT and will be held at committee headquarters, Room 308 Union Station bldg., 516 W. Jackson blvd., Chicago.

## WPB Outlines Measures to Cut Shipping Damage

Following an extensive examination of freight damage during recent months, the Office of Civilian Requirements, War Production Board, has issued a report containing several recommendations of interest to meat plant shipping personnel. Some of these points are listed below.

WPB points out that there is a fairly high rate of failure in re-used containers, indicating the need for more careful preparation and handling, and that even new fiberboard containers, because of their limited weight and strength, must be accorded special care.

Specific suggestions to shippers include the following:

1.—Apply metal strapping with great care. In some instances, failures have been noted when the package was too light, carton too large for contents, or strapping applied too tightly, tending to cut package in two.

2.—Identify addresses on packages with words "to" and "from." Omission of these words may cause shipments to be sent back to place of origin by mistake. Increase in freight going astray is also traced to inadequately secured shipping tags.

3.—Seal carton flaps with an adhesive which will permit re-use of the carton without damage.

4.—Obliterate all former marking on

previously used containers, preferably with a masking paint.

5.—Take steps to insure that sealing tape is properly applied to packages. Many shippers, it is reported, are not wetting the tape sufficiently to make it adhere, or are attempting to improve the seal by putting a second strip of tape on top of the first.

6.—Staples, while satisfactory as a closure for solid fiber containers, are not generally recommended for corrugated board containers. Staple may pass through outer flap only, effecting no closure at all.

7.—Increase supervision over packing in general, and route freight via scheduled merchandise cars involving the least possible number of transfers, when the nature of the product to be shipped permits such a choice to be made by the shipper.

## Bonus or Point-Free Pork

(Continued from page 9.)

or sausage materials and government has slowed up purchasing tremendously. This leaves only consumer outlet for large proportion of product. Therefore, we urge strongly bonus stamp for all pork, excluding pork loins, be issued expiring each week, or points removed entirely from all pork (except loins). We also urge that in any event points be removed from all sausage. Some

such action must be taken immediately, for quantities of pork and sausage available for civilians in view of heavy hog movement are going to be substantially larger than earlier anticipated. When above action is put into effect, of course, appropriate steps must be taken to prevent extreme pressure on beef and other items in short supply."

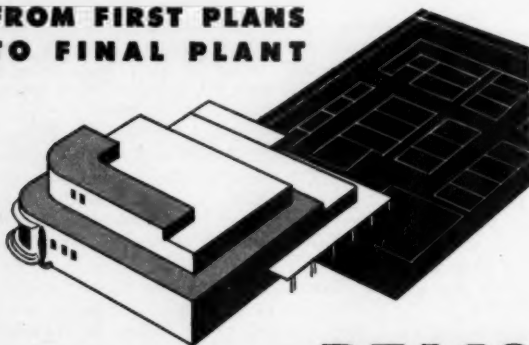
## FLASHES ON SUPPLIERS

**GIRDLER CORP.**—The Votator division of the Girdler Corporation announces the May 1 opening of a New York office at 150 Broadway, with S. N. Welch as the eastern representative. Welch, a native Kentuckian, attended Purdue University and the University of Kentucky. He was formerly with Wheeling Corrugating Co.

**MACK TRUCKS, INC.**—The awarding of second star additions to the "E" flags of the three plants of Mack Trucks, Inc., brought the firm's wartime production awards to nine Army and Navy citations within the past year and a half. The awards were made at brief ceremonies in the Plainfield and New Brunswick, N. J., and Allentown, Pa., plants.

**PHIL HANTOVER, INC.**—The firm of Phil Hantover, Inc., Kansas City, Mo., distributors of packinghouse equipment and supplies, will observe its fifth year in business on May 1.

## FROM FIRST PLANS TO FINAL PLANT



## PLAN TO INCLUDE

First things come first. So before starting to lay any plans for the construction or expansion of refrigerated plants of any type or size, low temperature insulation should be given first consideration. After thorough investigation and analysis you'll make PALCO WOOL Insulation your final selection on the basis of its lasting qualities of economy, efficiency and endurance.

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THE LOW TEMPERATURE INSULATION WITH THE HIGH THERMAL EFFICIENCY

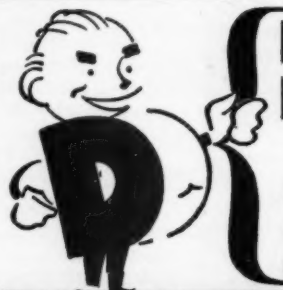
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Nobs Meat Packers Cleaner #720 is fast-acting, thorough, and non-injurious to equipment. Can be sprayed or hand-applied. Non-irritating. Economical to use. Excellent for floors and general cleaning.

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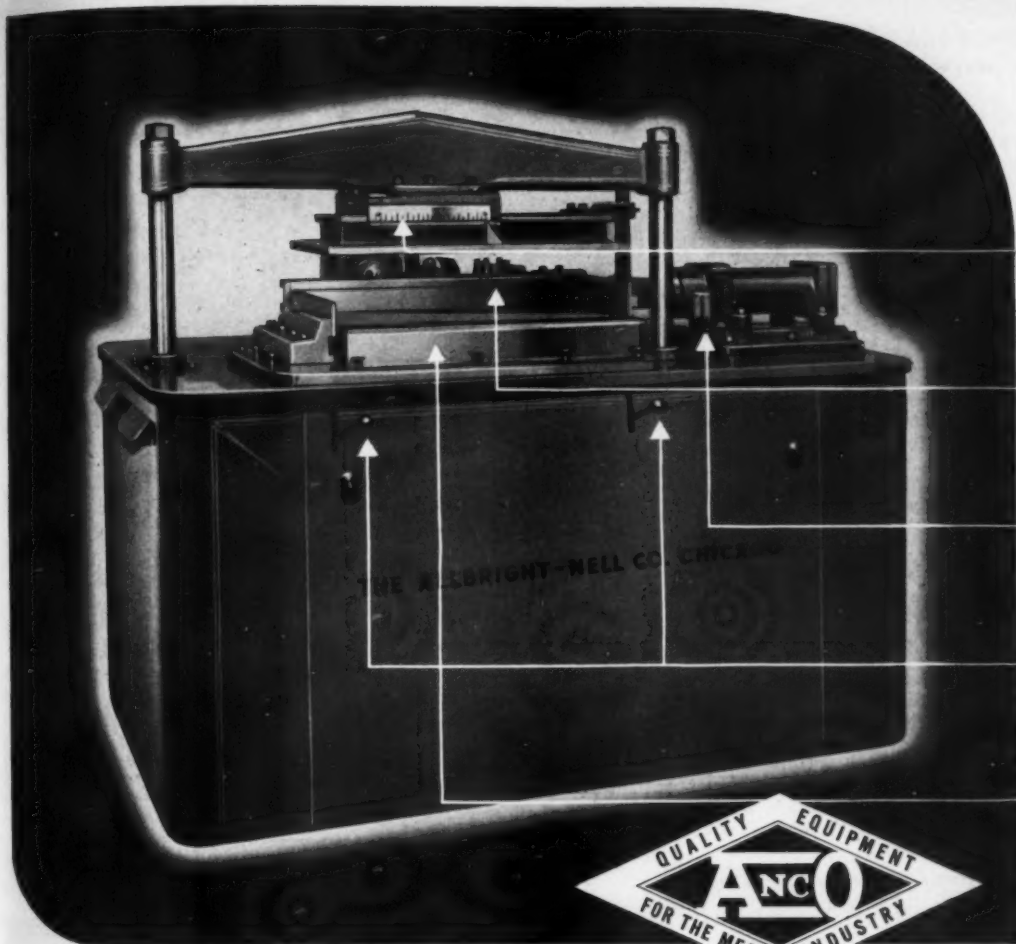
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## The BACON PRESS OF PROVEN QUALITIES

SPEED, SIMPLICITY, and MECHANICAL PERFECTION are proven qualities of the ANCO BACON PRESS. The ability to perfectly square and uniformly size slabs of skinned bacon, at the rate of up to 9 per minute, has brought complete satisfaction to users in nearly 100 plants throughout the United States.

ANCO sales engineers are ready to point out to you the features of safety and unique design in the ANCO Bacon Press, which insure increased profits for bacon departments. Write for descriptive literature.

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### *Drop Front*

Loading and Unloading is facilitated by front of chamber which drops out of sight at completion of pressing operation.

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Both hands of the operator must be on the levers to start and complete a pressing cycle.

### *Pressure Gauge*

Indicates the maximum pressure exerted during each pressing.

### *Width Gauge*

Predetermines the width of slab by a manually controlled setting.

### *Length Gauge*

Indicates only the final length of bacon.



## ROBERTS & OAKE AND DRUMMOND PACKING CO. ARE GIVEN "A" AWARD

Roberts & Oake, Inc., Chicago, and the Drummond Packing Co., Eau Claire, Wis., are the first two meat packers to win the Achievement "A" award of the War Food Administration, highest honor paid by the federal government to members of the food processing industry in recognition of excellence and cooperation in the war effort. The "A" award is given only to those firms which have achieved excellent food production results.

Plants must meet the same high requirements as those established for winners of the Army-Navy "E" in order to gain the Achievement "A." The standards required for the two awards are equally stringent, but the "A" can be won only by seasonal food processors and those year-round food processors who do not deliver the greater part of their production to the armed forces.

In announcing the award to Roberts & Oake, E. O. Pollock, midwest regional director of food distribution, said that the workers and management had made a splendid record in food production in 1943 and cooperated in every way with the government's food program.

In considering plants for the "A" award, the WFA gives first consideration to the quality of production in the light of available facilities. Other factors considered include the extent of the

plant's ingenuity and cooperation with the government in developing and producing war food products, employee-management cooperation, low-absentee rates, efficiency of management in overcoming production obstacles, cooperation in carrying out the purposes of the various food purchase programs, health and sanitation conditions in the plant, and methods of training additional labor forces.

## Military Needs Presage Work Garment Shortage

The prediction that all heavy duty cotton fabrics manufactured during May and June will be requisitioned by the armed forces was made this week by a Chicago spokesman of the Linen Supply Association of America. The situation may ease somewhat during July, he indicated, but until then essential civilian industries, including meat packing, must be prepared to operate without additional new work garments made from cotton duck.

Issuance of Amended Limitation Order M-91 on April 7, this authority pointed out, gives the Army, Navy, Maritime Commission and War Shipping Administration first call on cotton duck. If, after satisfying these demands, manufacturers still have some material on hand, it may be sold to essential civilian users, such as packers.

It is expected that such overages will

be negligible, the linen association spokesman said, since the armed services have emphatically indicated their intention of snapping up all available cotton duck during the next two months at least. He admonished packers to take every precaution to insure greatest possible wear from work garments.

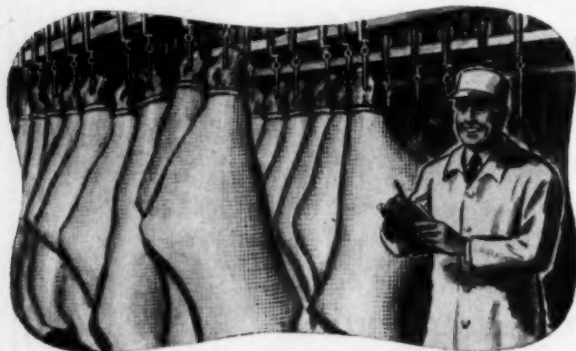
## IFT Convention

(Continued from page 14.)

Willkie, vice president, Joseph E. Seagram & Sons, Inc., Louisville, Ky. "Possibilities of the Vegetable Proteins in Human Feeding" will be presented by M. L. Anson, Continental Foods, Inc., Hoboken, N. J. R. C. Newton will preside at the May 31 luncheon, to be addressed by Mr. Cruess on the subject of "Taking Stock and Looking Forward."

A forum on the topic of "Future Objectives and Planning of Institute of Food Technologists" on the afternoon program will be led by R. H. Lueck, director of research, American Can Co., New York.

Installation of exhibits for the show to be held in the Passagio of the Edgewater Beach hotel in connection with the meeting will continue through Sunday, May 28. Space has been assigned for 30 displays to industrial exhibitors. Educational booths will be maintained by the Chicago Section of the IFT and the Quartermaster Corps Subsistence Laboratory.



## SAFEGUARDING FOOD For Far-Away Fighters



American meat packers may well be proud of their role in this war. They have extended themselves to the limit not only to provide these Fighting Yanks with the choicest meats our nation affords, but have extended themselves to the utmost to make sure those finer meats reach distant combat zones in prime condition. Among other precautions, millions of square yards of ADLER Stockinette are used every month to help assure such delivery. May we know your requirements?

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222 W. Adams St., Chicago, Ill.

SELLING AGENT FOR  
STOCKINETTES MADE BY

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CINCINNATI, OHIO

## PRE-SEASONING WITH NEVERFAIL

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### SPECIAL GOODNESS

The delicious, aromatic fragrance imparted by NEVERFAIL 3-Day Ham Cure produces hams that are out of the ordinary... hams that readily command the highest prices you are permitted to ask. At the same time, NEVERFAIL 3-Day Ham Cure actually reduces your cost of production. Write us!



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## PETE PATCH says

"Broken hearts are hard to fix,  
a broken floor is easy."

Any handy man can rejuvenate your  
factory floors by patching with

## CLEVE-O-CEMENT

Dries flint hard overnight to a smooth, safe  
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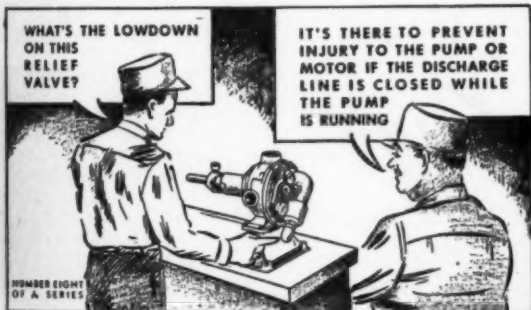


These cookers may be furnished with motor, as shown in illustration, or may also be equipped with engine for plants in which exhaust steam is not available.

LET US PROVE TO YOU THAT "BOSS" MEANS  
BEST OF SATISFACTORY SERVICE

### The Cincinnati Butchers' Supply Co.

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## How To Get The Most Work Out Of Your VIKING PUMPS

Viking Rotary Pumps are positive in action, delivering an equal amount per revolution of the pump shaft. If there is any chance that the discharge line may be shut off when the pump is running, install a Viking relief valve to prevent injury to the pump or motor. Pressure of this valve can be regulated through the adjusting screw which tightens or loosens the valve spring. When installing such a valve, the larger end, where the adjusting screw is located, must always be placed toward the suction side of the pump.



Make your pumps last longer by giving them better care. The Viking Service Manual offers you clear, practical help in mounting, operating and maintaining Viking Rotary Pumps. Write for your copy today. It's FREE.

**VIKING Pump COMPANY**  
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## An outstanding Rock Cork quality: RESISTANCE TO MOISTURE



JOHNS-MANVILLE Rock Cork maintains its original low conductivity in service through its exceptional resistance to moisture. This marked characteristic of Rock Cork may be attributed to its basic composition of mineral wool combined with an asphaltic, waterproof binder. Highly efficient service is still being obtained today from installations made more than 35 years ago. In addition to the above, here are other important advantages:

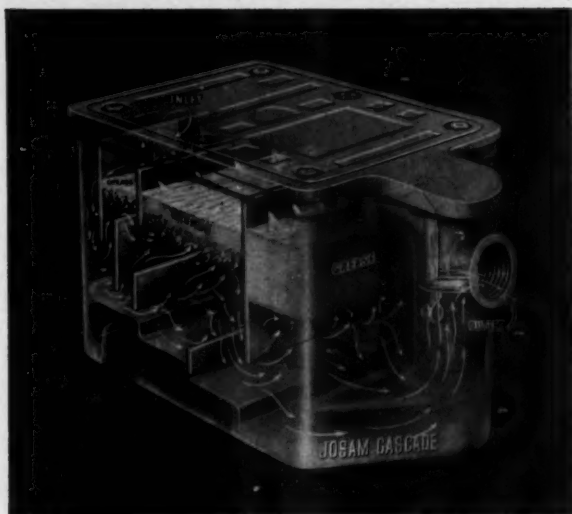
**EXTREMELY LOW CONDUCTIVITY**  
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AND PIPE  
COVERING FORM**



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**ROCK CORK**



## BACK FROM WAR! JOSAM Cast Iron Grease Interceptors Now Available

• War restrictions have been lifted on grease interceptors made from cast iron. This means that JOSAM Cast Iron Grease Interceptors—with all their efficiency, durability and trouble-free performance can now be supplied on order. *Orders will be filled in rotation as received.*

Exhaustive tests demonstrate that the JOSAM Grease Interceptor provides 95% overall efficiency in grease interception and retention with complete evacuation of solids . . . insuring positive protection against strangulation and clogging of drain lines by waste grease. The exclusive Cascade design with its scientifically located baffles completely clarifies grease-laden water regardless of water temperature, making cold water connections unnecessary. Installation is simple. All JOSAM Cascade Grease Interceptors are provided with air pressure relief feature unless otherwise ordered.

### FLOW CONTROL FITTING

Sluice gate type flow control fitting installed on inside of interceptor at inlet. The arm is turned approximately 90° to permit easy cleaning.



### ENGINEERING SERVICE

Refer your grease intercepting problem to the JOSAM Engineering Department, Cleveland, Ohio. The JOSAM Representative in your territory is skilled in sanitary engineering.

## JOSAM MANUFACTURING COMPANY

(Founded 1914)

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ORIGINATORS AND MANUFACTURERS OF DOUBLE DRAINAGE  
SHOWER, FLOOR AND ROOF DRAINS . . . NON-CLOG TRIPLE  
DRAINAGE FLOOR DRAINS . . . BACKWATER SEWER VALVES . . .  
INTERCEPTORS FOR GREASE—FATS—OIL—GASOLINE . . . ALSO OTHER  
PLUMBING DRAINAGE SPECIALTIES.

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## Making Ham Boilers Last Longer!

WHEN you have to remove cooked-on meat juices, fat and other deposits from aluminum or Monel ham boilers, you want assurance on TWO important points: (1) cleaning must be effective, fast, and economical; (2) materials must avoid pitting, corroding or darkening of surfaces.

SPECIALLY designed Oakite materials are successfully meeting these two requirements because they not only are SAFE to surfaces and so extend ham boiler life, but also SPEEDILY, thoroughly remove deposits . . . do it easily and economically.

### FREE DIGEST!

WRITE today for FREE 17-page Digest giving helpful practical data for cleaning 59 different types of meat processing and handling equipment.

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y.  
Technical Service Representatives in All Principal Cities in United States and Canada

**OAKITE** *Buy Bonds for Victory* **CLEANING**  
MATERIALS • METHODS • SERVICE FOR EVERY CLEANING REQUIREMENT

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Cleaning Portable Racks  
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*Right* —SIZE  
—QUALITY  
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## EARLY & MOOR INC.

BOSTON, MASS.

*"The Skins You Love to Stuff"*



# NEW EQUIPMENT *and Supplies*

## TIN ALLOY TANK COATING

Cromatin, a plating metal said to be three times harder than ordinary tin, needs no introduction to the packing industry. For over a decade, many packers have been using it to coat vats and tanks. Today, it is pointed out, its advantages are even more pronounced, for it is easy to apply, conserving man hours, and lasts for many years.

Cromatin, or Sorensen's Retin as it is also called, is a specially prepared tin alloyed with chromium. The manufacturer—Sorensen Co., Minneapolis, Minn.—explains that it does not corrode, is



stainless and will not burn vat insulations. Cromatin comes in powdered form for convenient application. Mixed with water, it is easily applied with a brush. A blow torch is then used to fuse the preparation to the metal beneath, leaving the surface level and smooth. Wiping produces a brilliant luster.

Another advantage claimed for Cromatin is that it requires no special equipment nor skilled labor to apply. Any ordinary mechanic should be able to apply it satisfactorily. It is said that Cromatin may be used for complete retinning of steel and copper tanks, as well as for patchwork on stainless steel and glass-lined tanks.

## SHIPPING WITH DRY ICE

The possibility that certain meat products may someday be shipped long distances in a newly developed insulated container using dry ice as a refrigerant is raised by an article in a recent issue of *Modern Packaging*. Experiments with fresh fish fillets, a highly perishable product, are said to have proved successful.

The novelty of the package lies in the use of special insulating pads in a paper-board container, and their placement in such a position as to afford maximum protection to the product and avoid hard freezing and burn which results from close contact with dry ice. Chief ingredient of the insulating material is buckwheat hulls, a cheap waste product resulting from the milling of buckwheat. The light, dry hulls are spread thickly on a sheet of kraft paper which has been heavily coated with an asphalt compound.

While the current paper shortage limits use of the new method for any product, it is interesting to note that packages have been designed and tested for numerous products, including fresh sausage. Inventor and manufacturer of the insulating pads is Gustav Merkle, a former Philadelphia baker.

## TWIN PUMPING UNITS

Design and operating data on a new twin pumping unit which will handle fuel oil, lube oil and similar liquids have been released by the Blackmer Pump Co., Grand Rapids, Mich. Specifications call for two standard No. 50 pumps mounted on a cast bedplate and connected through semi-enclosed reduction gears to an electric motor. Pump constructions are all iron, bronze fitted or all bronze.

Each pump has a capacity of three gallons per minute at a discharge pressure of 100 lbs. per sq. in. Pump speed is 570 rpm. The manufacturer states that these units will later be available in larger capacities and high pressures.

## HEAVY DUTY CASTERS

Heavy duty steel casters which swivel with precision under five ton loads per caster unit are being produced by the Divine Brothers Co., Inc., Utica, N. Y. Designed specifically to handle the heavy loads imposed on industrial trucks and trailers, HiLoad casters, as they are called, are credited with maintain-



ing a constant overall height in every swiveling position.

The casters feature load bearings of the chrome steel ball type, operating in renewable steel runways. Base plate and king bolts are forged as an integral unit from steel. Side thrust is absorbed by Timken roller bearings. A hydraulic lubricator forces grease under pressure to both thrust and load bearings.

## New Trade Literature

**Industrial Relations** (NL 1,101).—Interesting 32-page booklet published by Carrier Corporation, entitled "A 2-Way Street," describes in text and illustrations the background and method of operation of the "Carrier Institute of Business," a venture in employee education which has attracted nation-wide attention among industrial companies. The booklet, copies of which are available to industrial executives, outlines the method of approach used and illustrates various material employed in promoting the project.—Carrier Corporation.

**Hammermills** (NL 1,102).—Illustrated 4-page folder explains construction and operating characteristics of Diamond hammermills, utilized by the meat industry in reducing tankage, cracklings, bones and other materials. Cut-away and open views illustrate self-cleaning feature, electric welded construction, continuous impact principle, accessibility and other features of the equipment. All anvil and grate clearance adjustments are made from the outside without necessity of removing cover of equipment.—Diamond Iron Works, Inc.

**Condensate-Purity Instruments** (NL 1,103).—New 24-page catalog issued by Leeds & Northrup Co. presents the company's line of Micromax condensate-purity instruments for the steam plant. Of special interest in the new catalog is a section dealing with a means of preventing contaminated condensate from reaching boilers and prime movers—an important consideration under wartime operating conditions. It describes how condensate is sampled continuously by means of a conductivity cell, and its purity indicated and recorded automatically by means of a Micromax recording instrument.—Leeds & Northrup Co.

**Chain Belts** (NL 1,099).—This new catalog illustrates and describes steel chain belts, high speed roller chain belts and many other types of drives for conveyor service. Rex Z-Metal chain drives are made of a ductile ferrous cast metal which, it is stated, has a high tensile strength. Operating costs and photographs are included in the catalog.—Chain Belt Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (4-29-44).

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## CONSUMER POINT VALUES FOR LAMB, BEEF, CANNED MEATS, SAUSAGE CHANGED

The total anticipated supply of meat for civilian use in May is about 283,000,000 lbs. per week on a retail trim basis against 308,000,000 lbs. per week in April, OPA stated this week in releasing the official tables of consumer and trade point values for May. Of the total anticipated supply of meat in May, 39 per cent is beef, 46 per cent pork, 5 per cent veal, 4 per cent lamb and mutton and 6 per cent variety meats.

The new consumer and trade point tables (see page 12) showed moderate increases in values of a number of beef cuts and moderate decreases in the values of a few slow-moving beef items, such as flank steak and boneless rump roast. Values of all lamb and mutton cuts were reduced sharply.

An increase in spareribs from zero to 1 point was the only change among pork products. Consumer point values for veal remain unchanged, but beef and veal variety meats were reduced 1 point per pound. Group A and B sausage were reduced 1 point per pound and Group D sausage, including souse and headcheese, was removed from the ration list. Type 3 and 4 frankfurts and bologna were also cut 1 point per pound. Point values of a number of canned meat items were reduced materially. Point cost of creamery butter was reduced to 12 points per pound and margarine to 2 points per pound.

The American Meat Institute pointed out this week that dozens of consumer

pork cuts may be purchased today at from 2 to 7 ration points reduction from those required for the same cuts a year ago. Nine pork items carry no ration points. Following are some of the no-point or low-point pork products with their 1944 and 1943 point values: Sliced bacon, now 1 point—was 8 points in 1943; shoulder steaks, 2 points against 7; loin, whole or half, 3 points against 7 in 1943; ham, 3 points against 7.

## APRIL MEAT OUTPUT 12 PER CENT UNDER MARCH

Approximately 1,470,000,000 lbs. of beef, veal, lamb and pork were produced in federally inspected meat packing plants in April. This production was 268,000,000 lbs. more, or 22 per cent greater than in April of last year, but 12 per cent less than in March of this year, according to a review of the livestock and meat situation by the American Meat Institute late this week.

Veal production increased 56 per cent as compared with a year ago; pork increased 28 per cent, and beef production increased 15 per cent. April production, 195,000,000 lbs., was 65 per cent greater than a year earlier, the Institute reported.

With the exception of sheep and lambs, April slaughter at federally inspected meat packing plants showed sizable increases over those of April, 1943. Cattle slaughter increased 19 per cent; calves 51 per cent, and hogs 41 per cent. Sheep and lamb slaughter decreased 4 per cent from last April.

## Lard Stability Increased By Adding Vegetable Oils

An appreciable increase in the stability of lard as measured by the active oxygen method may be effected by the addition of relatively small proportions (1 to 10 per cent) of various vegetable oils, according to a report in *Oil & Soap* on a paper presented by R. W. Riemen-schneider, J. Turer and Waldo C. Ault of the Eastern Regional Research Laboratory, U. S. Department of Agriculture, at the annual meeting of the American Oil Chemists Society, held recently.

The increase in stability accomplished in this manner seems to be intimately related to the tocopherol content of the added oils. Since the tocopherols function most efficiently at lower levels, and with decreasing efficiency at each successively higher level, the Department of Agriculture scientists point out that it would seem possible to take advantage of a considerable part of the stabilizing action of these compounds without adding the vegetable oils or fats in excessively large quantities.

Tocopherol added in this manner appears to be capable of acting cooperatively with other antioxidants, such as d-isoascorbyl palmitate and commercial lecithin.

Since the melting point of lard is lowered by addition of vegetable oils it is found necessary to compensate for this by incorporating lard flakes. The addition of these flakes increases lard stability slightly.

## CUT-OUT RESULTS AT CHICAGO FOR FIRST THREE DAYS OF WEEK

(Chicago costs and prices, first three days of week.)

Cut-out results for the first three days of this week are not strictly comparable with those computed for the four-day period last week because of changes in the live weight percentages (seasonal) and some adjustment in pricing by which values used in the test were brought

closer to realizations. The hog market was also easier this week and the average cost for the 180- to 220-lb. butchers was cut 15c while the averages on the 220- to 240-lb. and 240- to 270-lb. butchers were near their bottom at \$13.77 and \$13.76 respectively.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value						Value						Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Regular hams	13.9	20.2	21.4	\$ 2.97	\$ 4.32	13.8	19.4	21.0	\$ 2.90	\$ 4.07		12.9	18.1	23.0	2.97	4.18	
Skinned hams																	
Picnics	5.6	8.1	19.9	1.11	1.61	5.5	7.7	19.9	1.09	1.53		5.3	7.5	19.9	1.03	1.49	
Boston butts	4.2	6.1	24.7	1.04	1.51	4.1	5.8	24.7	1.01	1.43		4.1	5.8	23.7	.97	1.37	
Loins (blade in)	10.1	14.6	23.3	2.35	3.40	9.8	13.9	21.8	2.14	3.08		9.6	13.6	20.8	2.00	2.80	
Bellies, S. P.	11.0	15.9	17.3	1.90	2.75	9.5	13.5	16.5	1.57	2.20		3.9	5.5	15.3	.61	.84	
Bellies, D. S.						2.1	3.0	14.0	.29	.42		8.6	12.0	14.0	1.29	1.68	
Fat backs						3.2	4.5	10.5	.34	.47		4.6	6.3	11.0	.51	.69	
Plates and jowls	2.9	4.1	19.5	.30	.43	3.0	4.3	10.5	.31	.45		5.4	4.8	10.5	.56	.50	
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
P. S. lard rend. wt.	12.8	18.1	12.8	1.04	2.32	11.2	15.6	12.8	1.43	2.00		10.4	14.2	12.8	1.33	1.82	
Spareribs	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31		1.6	2.3	12.0	.19	.28	
Regular trimmings	3.2	4.5	17.3	.55	.78	3.0	4.1	17.3	.52	.71		2.9	4.0	17.3	.50	.68	
Feet, tails, neckbones	2.0	2.9		.12	.18	2.0	2.8		.12	.18		2.0	2.8		.12	.18	
Offal and miscellaneous				.52	.79				.52	.79					.52	.79	
Credit for subsidy				1.30	1.86				1.30	1.82					1.30	1.80	
TOTAL YIELD AND VALUE	99.5	100.0		\$14.33	\$20.63	71.0	100.0		\$14.03	\$19.70		71.5	100.0		\$13.90	\$19.41	
				Per cwt. alive					Per cwt. alive						Per cwt. alive		
Cost of hogs				\$13.43					\$13.77						\$13.47		
Condemnation loss				.07	Per cwt. fin. yield				.07	Per cwt. fin. yield					.07	Per cwt. fin. yield	
Handling and overhead				.57					.50						.44		
TOTAL COST PER CWT.				\$14.07	\$20.24				\$14.34	\$20.19					\$14.27	\$19.81	
TOTAL VALUE				14.33	20.63				14.03	19.70					13.90	19.41	
—Cutting margin									.31	.49					.37	.56	
+Cutting margin				.26	.39				.27	.39					.24	.38	
—Margin last week																	
+Margin last week				.21	.30												

## POINTS-FOR-FATS SALVAGE PLAN WILL BE CONTINUED

Despite establishment of zero ration point values for lard, shortening and other cooking fats, the coordinated war agency program for salvaging used household fats will be retained and retail meat dealers will continue to pay housewives two red points and 4c per pound for all used kitchen fats, OPA has announced.

"These waste fats still are urgently needed in the war program for industrial uses," Col. Bryan Houston, OPA deputy administrator for rationing, said.

The deputy administrator pointed out that while the supply of edible fats and oils is adequate both for military and civilian food requirements, industrial fats and oils still are urgently needed in larger volume. Colonel Houston pointed out that it would be poor economy to divert for industrial purposes any considerable amount of essential foodstuffs.

## EASTERN FERTILIZER MARKETS

New York, April 26, 1944

South American offerings are still being held up pending settlement of differences between the British and American interests. Therefore, very little dry rendered tankage will arrive from South America for several months. The fertilizer season is generally about three weeks behind on account of the wet weather. Sales of dry rendered tankage and blood are made at ceiling prices as the material becomes available. The situation in regard to chemical nitrogen for fertilizer is gradually easing up.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended April 22, 1944, were reported as follows:

	Week April 22	Previous week	Same week '43
Cured meats, lbs. 25,395,000	31,696,000	28,082,000	
Fresh meats, lbs. 40,742,000	45,327,000	31,526,000	
Lard, lbs. 10,809,000	8,931,000	3,542,000	

## WFA BUYING LIGHTER IN FEBRUARY

Volume of meat buying by the WFA for lend-lease, territorial emergency programs, Red Cross and domestic food programs during February, 1944, was of smaller volume than in the previous month. Some of the offal items were ignored all month, while purchases of others were of heavier volume.

Considerably less canned pork, dry salted fat backs and pork loins were taken, but buying of pork trimmings

and cured and frozen pork was heavier. Purchases of lard and rendered and refined pork fat were greater than a month earlier.

Beef products were taken in about the same volume as a month earlier and a much larger volume of veal moved to this agency.

The following table lists commodity purchases by the War Food Administration during February, 1944, and the cumulative total for 1944:

	Quantity		F. O. B. Cost	
	February lbs.	Cumulative lbs.	February 1944	Jan. 1, '44 to Feb. 29, '44
Army rations, canned.....	...	459,713	\$ ...	\$ 850,007
Meat food products, canned				
Vienna sausage .....	46,212	560,908	12,537	227,402
Beef meat products				
Beef, frozen boneless.....	1,968,200	3,906,967	355,842	718,909
Beef hearts, frozen.....	149,500	1,544,500	15,004	298,094
Beef, India mess.....	90,000	90,000	15,975	15,975
Beef kidneys, frozen.....	...	3,500	...	656
Beef livers, frozen.....	218,100	388,100	102,439	178,777
Beef roasts, canned.....	...	35,064	...	15,406
Beef tongues, pickled & frozen.....	688,700	1,043,200	141,164	219,538
Beef tripe, frozen.....	3,300,800	3,582,800	286,557	302,517
Veal carcasses, frozen.....	3,275,480	8,000,050	544,006	1,339,868
Lamb carcasses, frozen.....	2,355,400	6,151,583	518,029	1,364,105
Lamb hearts, frozen.....	178,950	588,650	22,072	78,084
Lamb kidneys, frozen.....	...	47,300	...	4,280
Lamb livers, frozen.....	17,100	195,100	3,143	36,573
Lamb tongues, frozen.....	46,600	209,600	7,156	32,220
Mutton, frozen, boneless.....	2,631,507	9,232,064	326,558	1,185,870
Mutton livers, frozen.....	...	84,000	...	15,450
Mutton kidneys, frozen.....	...	12,000	...	1,060
Pork meat products				
Bacon, canned.....	10,290	10,290	2,900	2,900
Pork, canned (misc.).....	42,622,116	91,063,258	14,093,760	39,431,592
Pork butts, frozen.....	6,089,500	15,765,300	1,681,241	4,858,090
Pork hearts, frozen.....	1,422,600	3,995,100	177,119	496,122
Pork kidneys, frozen.....	59,000	156,000	16,201	1,518,585
Pork livers, frozen.....	5,386,000	11,229,000	726,865	6,420,576
Pork loins, frozen.....	9,875,700	24,755,080	2,537,135	212,158
Pork tongues, frozen.....	823,100	1,852,100	128,998	4,642,928
Pork trimmings, frozen.....	13,842,100	22,068,800	2,815,709	679,966
Pork, smoked.....	1,370,000	2,705,000	344,123	31,556,712
Pork, cured & frozen (misc.).....	98,682,180	174,568,830	17,526,285	4,528,475
Fatbacks, dry salted.....	16,379,000	39,690,900	1,881,301	1,251,685
Hog casings, bundles.....	508,143	843,301	768,977	31,478
Casings, synthetic.....	750,000	750,000	94,000	116,635
Pigs feet, salted.....	1,763,000	2,163,000	3,164,461	7,513,187
Packer hog sides.....	17,378,250	41,830,250	3,165,485	6,249,193
Pork, dehydrated.....	2,895,070	4,728,980	...	...
Animal fats				
Beef suet.....	199,980	199,980	43,678	43,678
Lard.....	144,214,176	280,131,182	21,144,175	40,848,708
Rendered pork fat.....	1,635,060	1,706,060	142,459	229,006
Refined pork fat.....	13,258,500	24,210,500	2,188,783	3,472,226
			\$ 75,039,005	\$151,307,819
Fats & Oils				
Oleomargarine.....	2,789,000	29,138,500	\$ 454,987	\$ 4,612,020
Shortening.....	860,000	860,000	138,461	138,461
Soap, toilet.....	702,531	789,781	116,616	131,182
Stearic acid.....	22,400	22,400	3,669	3,669
Vegetable oils				
Linseed oil, Edible.....	...	11,726,000	...	1,706,962
Soybean oil.....	160,000	160,000	23,904	23,904
			\$ 737,837	\$ 6,616,198

*Hundreds of Nationally Known Prepared  
Foods Contain Stange Seasonings*

**WM. J. STANGE CO.**

2530 W. MONROE ST., CHICAGO 12, ILL.



# Chicago

## †Carcass Beef

Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, commercial and good, all wts.	17%
Cow, utility, all wts.	15%
Hindquarters, choice	22
Forequarters, choice	18%
Cow hindquarters, good and commercial.	19
Cow forequarters, good and commercial.	16%

## †Beef Cuts

Steer, hfr., short loin, choice.....	82 1/2
Steer, hfr., short loin, good.....	80 1/2
Steer, hfr., short loin, commercial.....	25 1/2
Steer, hfr., short loin, utility.....	22 1/2
Cow, short loin, good and commercial.....	22 1/2
Cow, short loin, utility.....	22 1/2
Steer, heifer round, good.....	21 1/2
Steel, heifer round, commercial.....	19
Steer, heifer round, utility.....	16 1/2
Steer, hfr., loin, choice.....	20
Steer, hfr., loin, good.....	19 1/2
Steer, hfr., loin, commercial.....	23 1/2
Cow, loin, good and commercial.....	23 1/2
Cow, loin, utility.....	20
Cow round, good and commercial.....	19
Cow round, utility.....	16 1/2
Steer, heifer rib, good.....	21 1/2
Steer, heifer rib, commercial.....	21 1/2
Steer, heifer rib, utility.....	18 1/2
Cow rib, good and commercial.....	21 1/2
Cow rib, utility.....	18 1/2
Steer, hfr., sirloin, choice.....	27 1/2
Steer, hfr., sirloin, good.....	26
Steer, hfr., sirloin, commercial.....	21 1/2
Cow, hfr., and commercial.....	18 1/2
Cow sirloin, utility.....	17 1/2
Steer, hfr., flank steak, all grades.....	23 1/2
Cow flank steak, all grades.....	23 1/2
Steer, hfr., reg. chuck, choice.....	20 1/2
Steer, hfr., reg. chuck, good.....	19
Steer, hfr., reg. chuck, commercial.....	17 1/2
Steer, hfr., reg. chuck, utility.....	17 1/2
Cow reg. chuck, good and commercial.....	17 1/2
Cow reg. chuck, utility.....	15 1/2
Steer, hfr., c.e. chuck, choice.....	18 1/2
Steer, hfr., c.e. chuck, good.....	16
Steer, hfr., c.e. chuck, commercial.....	16 1/2
Steer, hfr., c.e. chuck, utility.....	15
Cow, c.e. chuck, good and commercial.....	16 1/2
Cow, c.e. chuck, utility.....	15
Steer, hfr., fore Shank, all grades.....	12 1/2
Cow, fore Shank, utility.....	12 1/2
Steer, heifer brisket, choice.....	14 1/2
Steer, heifer brisket, good.....	10 1/2
Steer, heifer brisket, commercial.....	14 1/2
Steer, heifer brisket, utility.....	14 1/2
Cow brisket, good and commercial.....	14 1/2
Cow brisket, utility.....	14 1/2
Steer, heifer back, choice.....	21 1/2
Steer, heifer back, good.....	20
Cow back, good and commercial.....	18 1/2
Cow back, utility.....	16
Steer, hfr., arm chuck, good.....	19 1/2
Steer, hfr., arm chuck, good.....	19
Cow arm chuck, good and commercial.....	17
Cow arm chuck, utility.....	15 1/2
Steer, hfr. short plate, good and choice.....	14 1/2
Steer, hfr. short plate, good and utility.....	14 1/2
Cow short plate, good and commercial.....	13 1/2
Cow short plate, utility.....	13 1/2

**Veal—Hide on**

**\*Beef Products**

Brains .....	74
Hearts, cap off .....	154
Tongues, fresh or frozen .....	222
Sweetbreads .....	237
Ox-tails, under $\frac{1}{2}$ lb. ....	84
Tripe, scalded .....	13 84
Tripe, cooked .....	15 84
Livers, unblemished .....	13 84
Kidneys .....	11

**\*Veal Products**

Brains .....	8%
Calf livers, Type A.....	49%
Sweetbreads, Type A.....	39%

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$3.00.

**\*\*Lamb**

Choice lambs .....	258
Good lambs .....	238
Medium lambs .....	218
Choice hindsaddle .....	291
Good hindsaddle .....	213
Choice fores .....	218
Good fores .....	200
†Lamb tongues, Type A .....	14

## **\*\*Mutton**

Choice sheep	126
Good sheep	113
Choice saddles	150
Good saddles	143
Choice fores	985
Good fores	860
Mutton legs, choice.	108
Mutton loins, choice.	108

\*\*Quotations on lamb and mutton are for Zone I and include 10c for stockinette, plus 25c per cwt. for delivery.

**\*Fresh Pork and Pork Products**

Reg. pork loins, under 12 lb. av.	22%
Picnics	119% @ 109%
Tenderloins, 10-lb. cartons	81%
Tenderloins, loose	20%
Tenderloins, shoulders bone in	121% @ 21%
Spareribs, under 1 lb. av.	24%
Boston butts, 4 to 8 lb. av.	21%
Boneless butts, cellular trim.	20%
Neck bones	13% @ 4
Pigs' feet, hind and short cut front	4
Livers	10
Livers, unblemished	16% @ 11
Ears	75 @ 6
Snouts, lean out	75 @ 9
Snouts, lean in	77% @ 10%
Neegs	8%
Chitterlings	8%
Tiddits from hind feet	8%

\*Prices carlot and loose basis.

**\*WHOLESALE SMOKED MEATS**

Fancy regular hams, 14/16 lbs., parchment paper	26
Fancy skinned hams, 14/16 lbs., parchment paper	28
Picnics, 4/8 lbs., short shank, wrapped	36
Fancy bacon, 6/8 lbs., wrapped	38
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	
Insides, C Grade	46
Outsides, C Grade	44
Knuckles, C Grade	42

\*Quotations on pork items include additional 50¢ per cwt. for Zone 3, minus 25¢ per cwt. for sales in lots under 5,000 lbs.

**\*VINEGAR PICKLED PRODUCTS:**

Pork feet, 200-lb. bbl.....	\$22.50
Lamb tongue, short cut, 200-lb. bbl.....	
Regular tripe, 200-lb. bbl.....	28.50
Honeycomb tripe, 200-lb. bbl.....	31.00
Pocket honeycomb tripe, 200-lb. bbl.....	34.50

**\*BARRELED PORK AND BEEF**

Clear fat back pork:	
70- 80 pieces .....	\$23.50
80-100 pieces .....	23.50
100-125 pieces .....	23.50
Clear plate pork, 25-35 pieces .....	23.00
Brisket pork .....	26.50
Plate beef, 200 lb. bbls. ....	32.50
Extra plate beef, 200 lb. bbls. ....	34.00

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

## SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis	
Regular pork trimmings	110¢ @ 177
Special lean pork trimmings 85%	125
Special lean pork trimmings 95%	128
Pork chops, meat	117¢ @ 18
Pork hearts	111 @ 12
Pork livers, unblemished	112¢ @ 13
Boneless bulk meat	114
Boneless bulk meat	117
Shank meat	104
Beef trimmings	125
Dressed canners	124
Dressed canners	124
Dressed bologna bulls	104
Tongues, canner, fresh or frozen	104

†Quoted below ceiling.

### DRY SAUSAGE

Cervelat, chice, in hog bungs.....	58
Thuringer.....	31
Farmer.....	41
Holsteiner.....	41
B. C. salami, choice.....	54
Milano, salami, choice, in hog bungs.....	unquote
B. C. salami, new condition.....	32
Frisses, choice, in hog middles.....	unquote
Genoa style salami, choice.....	63
Pepperoni.....	605
Salami, new condition.....	25
Cappicola (cooked).....	45
Prosciutto ham.....	45

### †DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	10
Pork sausage, bulk.....	10
Frankfurters, in sheep casings.....	10
Frankfurters, in hog casings.....	10
Bologna, natural casings.....	10
Bologna, in artificial casings.....	10
Liver sausage, fresh, in hog bung.....	10
Liver sausage, fresh, in hog bung.....	10
Smoked liver sausage in hog bung.....	10
Head cheese.....	10
New England, natural casings.....	10
.....in artificial casings.....	10
Tongue and blood.....	10
Blood sausage.....	10
Souse.....	10
Polish sausage.....	10

†Prices based on zone 5, plus \$1.50 per cwt for sales to retailers and purveyors of meals where no local delivery is made. Prices include boxing or packaging costs.

## CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hee stock):	
In 425-lb. bbls., delivered.....	\$ 8.00
Saltpetre, less than ton lots, f.o.b. N. Y.:	
Small crystals.....	12.00
Medium crystals.....	12.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	14.00
Pure rfd. powdered nitrate of soda.....	unquoted
Salt, per ton, in minimum car lot, of 50,000 lb.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried.....	\$ 2.00
Medium, kiln dried.....	\$ 2.10
Brick, bulk, 40 ton cars.....	1.00
Sugar:	
Raw, 96 baish, f.o.b. New Orleans.....	\$ 5.00
Standard gran., f.o.b. refiners (2%).....	\$ 4.00
Packers' curing sugar, 250 lb. bags,	
in car lots, per cwt., 2%.....	\$ 4.00
Dextrose, in car lots, per cwt.....	\$ 4.00
in paper bags.....	\$ 4.00

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)		
<b>Best casings:</b>		
Domestic rounds, 1½ to 1¾ in.,		
180 pack	16	00
Domestic rounds, over 1¾ in.,		
140 pack	09	41
Export rounds, over 1¾ in.,	40	43
Export rounds, medium, 1½ in.		
1½ in.	28	04
Export rounds, narrow, 1½ in.		
under		
No. 1 weasands.	05	00
No. 2 weasands.		
No. 1 buns.	10	08
No. 2 buns.	10	11
Midsoles, select, wide, 2½/2¾ in.	35	00
Midsoles, select, extra, 2½/2¾ in.	30	05
Midsoles, select, extra, 2½/2¾ in.		
up		1.25
<b>Dried or salted bladders, per piece:</b>		
12-15 in. wide, flat.	06	00
10-12 in. wide, flat.		
8-10 in. wide, flat.	02	00
6-8 in. wide, flat.	02	00

**SPICES**

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime		
Resifted	81	
Chili Pepper		
Powder		
Cloves Amboyna	40	
Zanzibar	25	
Ginger, Jamaica, unbleached	53	
Mace, fancy Banda	1.08	
East Indies	99	
East & West Indies		
Mustard flour, fancy		
No. 1		
Nutmeg, fancy Banda	67	
East Indies	58	
East & West Indies Blend		
Pepper, Spanish		
Pepper, Cayenne		
Red No. 1		
Black Malabar	11	
Black Lampong	8 1/2	
Pepper, white Singapore	15 1/2	
Mito	16	
Buckley		

## SEEDS AND HERBS

	Whole	Ground
	for Sale	
Caraway seed .....	88	98
Cominos seed .....	21	26
Coriander Morocco bleached.....	304	
Coriander Morocco natural No. 1.....	18	21
Mustard seed, fancy yellow.....	25	
American .....	14	
Marjoram, Chilean .....	51	87
Oregano .....	18	

# MARKET PRICES

## New York

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### DRESSED BEEF CARCASSES

#### City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, commercial	19
Steer, heifer, utility	17
Steer, heifer, reg. chuck, commercial	19
Cow, good and commercial	19

The above quotations do not include charges for lambing but do include 50c per cwt. for local delivery.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice	21 1/2
Steer, heifer, triangle, good	20 1/2
Steer, heifer, triangle, commercial	19 1/2
Steer, heifer, triangle, utility	17 1/2
Steer, heifer, reg. chuck, choice	24
Steer, hfr., reg. chuck, good	22 1/2
Steer, hfr., reg. chuck, commercial	21 1/2
Steer, hfr., reg. chuck, utility	18 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 10c per cwt. for local delivery.

Steer, heifer, rib, choice	25 1/2
Steer, heifer, rib, good	24 1/2
Steer, heifer, rib, commercial	22 1/2
Steer, heifer, rib, utility	20
Steer, heifer, loin, choice	31
Steer, hfr., loin, good	29 1/2
Steer, hfr., loin, commercial	24 1/2
Steer, hfr., loin, utility	21 1/2

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

### \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	23 1/2
Shoulders, regular	20 1/2
Butts, regular, 4/8 lbs.	24 1/2
Hams, regular, under 14 lbs.	25 1/2
Hams, skinned fresh, under 14 lbs.	25 1/2
Pickles, fresh, bone in	19 1/2
Pork trimmings, extra lean	31 1/2
Pork trimmings, regular	19 1/2
Spareribs, medium	18 1/2

#### Western

Pork loins, fresh, 10/12 lbs.	25 1/2
Shoulders, regular	21 1/2
Hams, regular, under 14 lbs.	24 1/2
Hams, skinned, under 14 lbs.	24 1/2
Pickles, bone in	19 1/2
Pork trimmings, extra lean	31 1/2
Pork trimmings, regular	19 1/2
Spareribs, medium	19 1/2
Butter butts, 4/8 lbs.	27 1/2

#### City

Regular hams, under 14 lbs.	28
Regular hams, 14/18 lbs.	27 1/2
Skinned hams, over 18 lbs.	29 1/2
Skinned hams, 14/18 lbs.	29
Skinned hams, over 18 lbs.	29
Pickles, bone in	20 1/2
Bacon, city, 8/12 lbs.	20 1/2
Beef tongue, light	31
Beef tongue, heavy	31

### \*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down	44
Cooked hams, skinless, fattened, 8 lbs. down	47 1/2

### \*SMOKED MEATS

Regular hams, under 14 lbs.	28
Regular hams, 14/18 lbs.	27 1/2
Skinned hams, over 18 lbs.	29 1/2
Skinned hams, 14/18 lbs.	29
Skinned hams, over 18 lbs.	29
Pickles, bone in	20 1/2
Bacon, city, 8/12 lbs.	20 1/2
Beef tongue, light	31
Beef tongue, heavy	31

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	\$15.83
April 19, under 80 lbs.	16.90
61 to 80 lbs.	17.41
81 to 100 lbs.	17.89
101 to 120 lbs.	18.31
121 to 140 lbs.	18.18
141 to 160 lbs.	18.06

### \*\*\*DRESSED VEAL

#### Hide off

Choice, 50@275 lbs.	2213
Good, 50@275 lbs.	2113
Common, 50@275 lbs.	1913
Utility, 50@275 lbs.	1713

\*\*\*Quotations are for zone 9 and include 50c for delivery. An additional 1/4c per cwt. permitted if wrapped in stockinette.

### \*\*DRESSED SHEEP AND LAMBS

Lamb, choice	26 1/2
Lamb, good	25
Lamb, commercial	23
Mutton, good	13 1/2
Mutton, comm.	12 1/2

\*\*Quotations are for zone 9, plus 50c for lambing.

### CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS

THURSDAY, APRIL 27, 1944

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	21 1/2	21 1/2
10-12	21 1/2	21 1/2
12-14	21 1/2	21 1/2
14-16	20 1/2	20 1/2

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	20 1/2	20 1/2
18-20	19 1/2	19 1/2
20-22	19 1/2	19 1/2

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23 1/2	23 1/2
12-14	23 1/2	23 1/2
14-16	22 1/2	22 1/2
16-18	22 1/2	22 1/2
18-20	21 1/2	21 1/2
20-22	21 1/2	21 1/2
22-24	21 1/2	21 1/2
24-26	21 1/2	21 1/2
26-28	21 1/2	21 1/2
28-30	21 1/2	21 1/2
30-32	21 1/2	21 1/2
32-34	21 1/2	21 1/2
34-36	21 1/2	21 1/2
36-38	21 1/2	21 1/2
38-40	21 1/2	21 1/2
40-42	21 1/2	21 1/2
42-44	21 1/2	21 1/2
44-46	21 1/2	21 1/2
46-48	21 1/2	21 1/2
48-50	21 1/2	21 1/2
50-52	21 1/2	21 1/2
52-54	21 1/2	21 1/2
54-56	21 1/2	21 1/2
56-58	21 1/2	21 1/2
58-60	21 1/2	21 1/2
60-62	21 1/2	21 1/2
62-64	21 1/2	21 1/2
64-66	21 1/2	21 1/2
66-68	21 1/2	21 1/2
68-70	21 1/2	21 1/2
70-72	21 1/2	21 1/2
72-74	21 1/2	21 1/2
74-76	21 1/2	21 1/2
76-78	21 1/2	21 1/2
78-80	21 1/2	21 1/2
80-82	21 1/2	21 1/2
82-84	21 1/2	21 1/2
84-86	21 1/2	21 1/2
86-88	21 1/2	21 1/2
88-90	21 1/2	21 1/2
90-92	21 1/2	21 1/2
92-94	21 1/2	21 1/2
94-96	21 1/2	21 1/2
96-98	21 1/2	21 1/2
98-100	21 1/2	21 1/2

#### PICNICS

	Fresh or Frozen	S.P.
4-6	19 1/2 @ 19 1/2	19 1/2
6-8	19 1/2 @ 19 1/2	19 1/2
8-10	19 1/2 @ 19 1/2	19 1/2
10-12	19 1/2 @ 19 1/2	19 1/2
12-14	19 1/2 @ 19 1/2	19 1/2

Short shank 1/2c over.

#### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	17 1/2	18 1/2
8-10	16 1/2	17 1/2
10-12	16 1/2	17 1/2
12-14	15 1/2	16 1/2
14-16	15 1/2	16 1/2
16-18	14 1/2	15 1/2

#### D. S. BELLIES

	Clear	Rib
18-20	14 1/2	14 1/2
20-22	14 1/2	14 1/2
22-24	14 1/2	14 1/2
24-26	14 1/2	14 1/2
26-28	14 1/2	14 1/2
28-30	14 1/2	14 1/2
30-32	14 1/2	14 1/2
32-34	14 1/2	14 1/2
34-36	14 1/2	14 1/2
36-38	14 1/2	14 1/2
38-40	14 1/2	14 1/2

#### GREEN AMERICAN BELLIES

16-20	13 1/2
20-22	13 1/2
22 and up	13 1/2

#### FAT BACKS

	Green or Frozen	Cured
6-8	10 1/2	10 1/2
8-10	10 1/2	10 1/2
10-12	10 1/2	10 1/2
12-14	10 1/2	10 1/2
14-16	10 1/2	10 1/2
16-18	11 1/2	11 1/2
18-20	11 1/2	11 1/2
20-22	11 1/2	11 1/2

#### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	10 1/2	11
Clear plate	9 1/2	10
1/2 Square butts	9-9 1/2	9 1/2-10
1/2 Square loins	10 1/2 @ 11	12

†Quoted below ceiling.

#### \*FANCY MEATS

Tongues, Type A	23 1/2
Sweetbreads, beef, Type A	24 1/2
Sweetbreads, veal, Type A	41 1/2
Beef kidneys	12 1/2
Lamb frises, per lb.	29 1/2
Livers, beef, Type A	24 1/2
Oxtails, under 1/2 lb.	24 1/2

\*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

#### BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

### FUTURE PRICES

SATURDAY, APRIL 22, 1944  
THROUGH FRIDAY, APRIL 28, 1944

LARD	Close
May	No bids or offerings
July	No bids or offerings
Sept.	No bids or offerings
Dec.	No bids or offerings
Jan.	12.75b
	13.75ax

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

	Cash	Loose	Leaf
Saturday, April 22	13.80n	12.80n	12.75n
Monday, April 24	13.80n	12.80n	12.75n
Tuesday, April 25	13.80n	12.80n	12.75n
Wednesday, April 26	13.80n	12.80n	12.75n
Thursday, April 27	13.80n	12.80n	12.75n
Friday, April 28	13.80n	12.80n	12.75n

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.	14.55
Blood, dried, 10% per unit, f.o.b. Chicago C. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b. Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 10% per unit, f.o.b. Chicago C. L.	15.05
Unground fish scrap, dried, 11% ammonia	5.55
16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10%	55.00
B. P. L., c.i.f. spot	55.00
Fish shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8%	4.00 & 50c
A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
In 200-lb. bags	32.40
In 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.55
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$45.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	.64
Dry Rendered Tankage	
45/60% protein, unground	\$ 1.25

### TOO MUCH FAT—\$100 FINE

For leaving too much fat on the carcasses of slaughtered steers, Albert Puddy, proprietor of Puddy Bros., Toronto, Ont., was recently fined \$100 and costs. First prosecution under a War-time Prices Board order, Puddy's case arose from the visit of an investigator who testified that there had been 1 1/2 lbs. of fat more than permissible on each of 22 hindquarters of beef.

### CHAIN STORE SALES

Sales of Safeway Stores for the four weeks ending March 25 totaled \$47,829,807, an increase of 5.48 per cent over the \$45,343,592 for the corresponding period for 1943.

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—A fairly good volume of business was uncovered in both tallow and greases early this week. Producers made larger offerings than in some time, but demand was good and all product moved at full ceiling levels. Later, there was some slowing up in the buying of greases, presumably in anticipation of a reversion to the 60-day inventory basis for soapers later on and an attempt to adjust stocks accordingly. Meanwhile, soaper interest in edible fats is rather light. Hog slaughter in federally inspected plants continues extremely heavy and production of grease is good.

Sales of both tallow and greases this week uncovered movement in numerous grades. Fancy tallow cleared at 8½c, choice tallow at 8½c, special at 8½c, B-white grease at 8½c, choice white at 8½c, and yellow grease at 8½c, all f.o.b. shipping points.

**NEATSFOOT OIL.**—The neatsfoot oil market is dull and mostly unchanged. Only a moderate amount of product is offered.

**STEARINE.**—Adequate supplies are lacking and the market continues to show a very firm tone. Buyers are numerous and all product clears at full ceiling levels. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8½c.

**OLEO OIL.**—Oleo oil trading is very light with demand good and supplies light. Production is reported to be good, but most product is going on contract. Extra oleo oil is quoted at 13.04c in tierces and prime oleo oil at 12.75c.

**GREASE OIL.**—Practically no change is reported in this market. Buying orders are fair and product is offered in only a moderate way. No. 1 oil is quoted at 14½c; prime burning, 15½c, and acidless tallow oil, 13½c.

## VEGETABLE OILS

Quotations were unchanged in the vegetable oils market again this week, but there was a slight let-up in demand. No accumulation of oils was reported but the buying orders appeared just a little slower. Offerings were light.

**SOYBEAN OIL.**—The CCC apparently has stopped buying of soybean oils, for it is reported that storage space has been filled. However, while some crushers reported a slight backing up of supplies, others indicated that it was possible to move all product offered. Meanwhile, full ceiling prices were quoted with refined, unbleached, undeodorized at 12.59c and crude in tank cars at 11½c, f.o.b., Decatur.

**PEANUT OIL.**—The market is quiet and unchanged. Most mills are closed down, it is reported. Cotton and peanut planting is about two weeks behind time because of wet weather. Some farmers in the deep south are now turning to peanut planting after failing to get cotton in on time.

**OLIVE OIL.**—There has been no change in the olive oil market. New developments are lacking in the export trade. There is no olive oil being offered in drums and only the most limited quantities are coming from California in the packaged form.

**COTTONSEED OIL.**—Removal of ration points on bleachable cottonseed oil has improved the prospects of trading in cottonseed oil futures. Demand is also expected to improve for shortening and cooking salad oils now that they are point free.

Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

## BY-PRODUCTS MARKETS

### Blood

Unground, loose .....	Unit Ammonia \$1.20
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### Digester Feed Tankage Materials

Unground, per unit ammonia .....	\$1.20
Liquid, stick, tank cars .....	\$1.75 @ \$2.00

### Packinghouse Feeds

65% digester tankage, bulk .....	\$7.50
60% digester tankage, bulk .....	71.00
55% digester tankage, bulk .....	65.00
50% digester tankage, bulk .....	60.00
45% digester tankage, bulk .....	54.00
50% meat and bone meal scraps, bulk .....	70.00
↑ Bloodmeal .....	80.00
Special steam bone-meal .....	50.00 @ 55.00

†Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50 .....	Per ton \$3.00 @ \$3.50
Steam, ground, 2 & 25 .....	35.00 @ 38.00

### Fertilizer Materials

High grade tankage, ground .....	Per ton
10@11% ammonia .....	\$ 3.85 @ 4.00
Bone tankage, unground, per ton .....	30.00 @ 31.00
Hoof meal .....	4.25 @ 4.50

### Dry Rendered Tankage

Hard pressed and expeller unground .....	Per unit
45 to 75% protein .....	\$1.20

### Gelatin and Glue Stocks

Calf trimmings (limed) .....	Per cwt. \$1.00
Hide trimmings (limed) .....	.80
Sinews and pisals (green, salted) .....	1.00

Cattle jaws, skulls and knuckles .....	Per ton \$45.00
Pig skin scraps and trim, per lb. ....	7½ @ 7½

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

Round shins, heavy .....	Per ton \$70.00 @ 90.00
light .....	70.00
Flat shins, heavy .....	65.00 @ 70.00
light .....	65.00
Blades, buttocks, shoulders & thighs ..	62.50 @ 65.00
Hoofs, white .....	55.00 @ 57.50
Hoofs, house run, assorted .....	45.00
Junk bones .....	25.00

†Delivered Chicago.

### Animal Hair

Winter coll, dried, per ton .....	\$ 00.00
Summer coll dried, per ton .....	35.00 @ 37.50
Winter processed, lb. ....	nominal
Winter processed, gray, lb. ....	8
Cattle switches .....	4 @ 4½

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# HIDES AND SKINS

**Increase expected in buying permits to be released May 1—WPB steps up permitted tanning rate during the next two months.**

## Chicago

**HIDES.**—Domestic hide markets have been dormant this week but new buying permits are scheduled to be mailed out late this week and be valid for trading Monday morning, May 1. The belief in the trade is that the permits for packer descriptions will be increased, to take care of the current heavy slaughter, although there are indications from quite a few tanners that they have been getting about all the hides they can handle with their present labor supply. Permits for small packer stock may not be increased, as slaughter is understood not to be holding up as well with the smaller killers.

Demand for all kinds of leather is far in excess of the supply. It is understood that the WPB is issuing an order late this week, stepping up the permitted wettings of hides for the second quarter of this year to 300 per cent of the monthly average of the base period. Side leather tanners had been operating at 90 per cent and, as one month of the second quarter has already passed, this would permit operations at 105 per cent of the base period for the remaining two months. Whether or not tanners are able to step up wettings, however, is going to depend upon the labor supply.

Federal inspected slaughter at 32 packing centers for the week ended April 22 totaled 177,667 head of cattle, as compared with 177,758 for previous week, and 130,956 for the correspond-

ing week a year ago, and prospects are that April slaughter will exceed the March total. Calf slaughter last week totalled 93,483 head, as against 92,899 for previous week, and 56,245 for same week a year ago.

All hide descriptions are quotable at full ceiling levels, as listed. Buyers are lining up the better small packer productions, with prospects that these will be distributed as soon as permits are received, and with light average lots being favored. Current production is running more to heavy weights, and any light average country hides will also be in keen demand.

## FOREIGN WET SALTED HIDES.

Trading continues on a steady basis in the South American market, so far as sales to the United Nations are concerned, but there are reports of local buying also on a fair scale, as local buyers can out-bid foreign buyers operating under fixed prices. At the week-end, England bought 950 Smithfield reject steers; buyers in the States took 2,000 Nacional cows, 1,500 LaPlata reject light steers, and a quantity of Santa Ana hides involving 3,000 sound steers, 1,000 reject heavy steers, 1,000 light steers and 2,000 cows. Further trading late this week included 2,500 LaPlata heavy steers and 600 light steers coming to the States; 2,000 Anglo steers and 4,000 Rosa Fe northern steers to England; other buyers took 1,500 LaPlata heavy steers, 4,500 Smithfield heavy steers, 2,500 Samsinena light steers, 2,500 other heavy steers, 3,000 Municipal extremes and 3,000 Rosario Brazil steers.

**CALF AND KIPSKINS.**—All packer and city calfskins and kipskins are

quotable strong at listed ceiling prices, previously quoted, with prospects that demand will continue far in excess of supply. Packers usually hold off trading on skins until hides have cleared but collectors have been moving city skins quietly as soon as permits are available.

**SHEEPSKINS.**—No change is apparent in the market on packer shearlings. One car moved this week at \$1.60 for No. 1's, \$1.25 for No. 2's and 90c for No. 3's, steady prices for this seller. Shearing has been delayed this year but some houses report a sharp increase in receipts of shearlings late this week and the season should be well under way in another week or two. There are predictions in some quarters that this year's production will not run over fifty per cent of the total produced last year, when all shearlings were being reserved for the Air Forces. Demand is strong for pickled skins, with killers closely sold up at individual ceilings by grades; market usually quoted \$7.75@8.00 per doz. packer production sheep and lambskins. Production will fall off sharply as the shearing season gets under way. The first meeting of the industry advisory committee is being held late this week in Washington, to discuss pricing problems involving pickled sheepskins, but it is understood that foreign skins will be the main subject under discussion. Packer wool pelts are quotable at \$4.00 @4.10 per cwt. liveweight basis, generally credited as having been paid recently for April pelts, the top of the season, with some offerings currently reported at \$4.15 per cwt.

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WRITE FOR CATALOGUE

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Apr. 28, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15 1/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Hvy. butt.	@14 1/4	@14 1/4	@14 1/4
Brnd'd str.	@14	@14	@14
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14 1/4	@14 1/4	@14 1/4
Brnd'd cows.	@15 1/4	@15 1/4	@15 1/4
Hvy. nat. cows.	@15 1/4	@15 1/4	@15 1/4
Lt. nat. cows.	@15 1/4	@15 1/4	@15 1/4
Nat. bulls.	@12	@12	@12
Brnd'd bulls.	@11	@11	@11
Calfskins	23 1/4 @27	23 1/4 @27	23 1/4 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd.	@17 1/4	@17 1/4	@17 1/4
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls.	@13 1/4	@13 1/4	@13 1/4
Brnd'd bulls.	@10 1/4	@10 1/4	@10 1/4
Calfskins	20 1/4 @23	20 1/4 @23	20 1/4 @23
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers.	@15	@15	@14 1/4
Hvy. cows.	@15	@15	@14 1/4
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/4	@11 1/4	@10 1/4
Calfskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @7.75

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. shearings	@1.60	@1.60	@2.15
Dry pelts	26 @26 1/4	26 @26 1/4	27 1/4 @28 1/4

## OLEOMARGARINE

White domestic vegetable	.....10
White animal fat	.....16 1/2
Water churned pastry	.....17 1/2
Milk churned pastry	.....18 1/2
Vegetable type	.....unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	.....14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	.....14.08
Raw soap stocks:	
Cents per lb. divd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	.....3 1/4
East	.....3 1/4
Corn foots, basis 50% T.F.A.	
Midwest	.....3 1/4
East	.....3 1/4
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	.....3 1/4
East	.....3 1/4
Soybean oil, in tanks, f.o.b. mills, Midwest	.....11 1/2
Corn oil, in tanks, f.o.b. mills	.....12 1/2
Manufacturer to jobber prices, f.o.b.	

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Trading was slow in the provision market as the week closed. Offerings of all items except light hams and loins were liberal. Several cars of bone-in shoulders moved about 1/2c under the ceiling; sausage material items were also rather weak.

### Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: May, July, Sept. and Oct. 14.00n; Dec. and Jan. (1945) 14.00ax; no sales; March 13.00b; 13.25ax.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 22, 1944, were 5,878,000 lbs.; previous week, 5,115,000 lbs.; same week last year, 6,367,000 lbs.; Jan. 1 to date, 99,026,000 lbs.; a year earlier, 99,950,000.

Shipments of hides from Chicago for week ended April 22, 1944, were 5,534,000 lbs.; previous week, 5,442,000 lbs.; same week last year, 3,737,000 lbs.; Jan. 1 to date, 70,217,000 lbs.; corresponding period in 1943, 74,728,000 lbs.

## EXPLAINS CAN SCARCITY

Jean Hollander, director of consumer information of the Can Manufacturers Institute, has been making guest appearances on leading homemaker radio programs, telling a million housewives the story of the tin can and the part it is playing in the war effort. In her interviews, Miss Hollander explains the scarcity of cans on the home front by describing the vital wartime jobs being filled by tin cans as fuse containers, land mines and explosive canisters, as containers for battle front medicaments, including blood plasma, and saving lives as the ideal packaging medium for such equipment as lifeboat supplies.

## FDA Purchases and Announcements

**NOTICE.**—In Important Notice to Meat Packers, G-55, the CCC reports that it is receiving a good many offers for frozen pork sides and frozen and cured pork cuts which comprehend too wide weight ranges. All offers from packers submitted subsequent to April 24, 1944, should indicate weights that they are offering in as narrow ranges as possible. On packer dressed hogs, weight ranges used should conform exactly with those shown in Schedule 4 to RMPR 148; also, loins, Boston butts, hams, and bellies should conform to weight ranges shown in Schedule 1. Shoulders should be offered showing separately weights under 8, 8 to 12, and 12 to 16 lbs., and picnics offered separately at weights under 5, 5 to 8, and 8 to 12 lbs.

## RATION ORDER AMENDMENTS

**RO 16, Amendment 130.**—Effective April 29. Permits district OPA offices to grant an allotment of points to a new industrial user who applies for points in order to make an industrial use of foods covered by RO 16 for experimental, educational, or testing purposes. In all other cases, the district offices must continue to forward the entire file on the application to the Washington office for decision, or take such action as the Washington office may authorize or direct.

**RO 16, Amendment 132.**—Effective May 1. Provides that renderers who need additional points to acquire household salvage fats during an allotment period may apply for them if they have given up 50 per cent or more of their allotment of points for the period. Previously they could not apply for additional points unless they had used at least 75 per cent of their allotted points for the period. Purpose of the amendment, OPA reported is to permit greater flexibility in the procurement of household salvage fats by about 650 companies in the U. S. which are rendering such fats.

**RO 16, Amendment 133.**—Effective May 1. Adds to the type of information an independent collector must furnish to OPA in registering for an allowable inventory of points to acquire household salvage fats, and changes the provisions for determining the allowable inventory.

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## Refrigerating Engineers Will Meet from June 5-7

Members of the American Society of Refrigerating Engineers will hear a timely program when they gather for their thirty-first annual meeting, which will be held on June 5, 6 and 7 at the William Penn hotel, Pittsburgh, Pa. Sessions of the ASRE council and meetings of various society committees will be held on June 4, in advance of the regular sessions.

Such timely refrigeration subjects as the hydrocarbon refrigerants in low temperature fields, heat flow rates with rapid temperature changes in enclosed spaces, blast freezer plants and the use of cold cathode fluorescent lighting in refrigerated areas, will be discussed by experts. Some of the technical talks, as announced by the ASRE program committee under Clifford F. Holske, chairman, include:

"Refrigerants and Absorbents," by Dr. William R. Hainsworth, vice president, Servel, Inc.; "Hydrocarbon Refrigerants in Low Temperature Fields," by H. D. Edwards, Linde Air Products Co.; "Blast Freezer Plants," by Earl D. Pollock, export manager, Vilter Manufacturing Co.; "Heat Flow Rates with Rapid Temperature Changes in Enclosed Space," by H. B. Pownall and S. P. Soling, senior application engineers, York Corporation; "Chromate Corrosion Inhibitors in Brine Systems," by Marc Darrin, Mutual Chemical Co. of America; "The Use of Cold Cathode Fluorescent Lighting in Refrigerated Areas," by R. C. Hultgren, production engineer, General Luminescent Corporation.

"Psychrometry in the Frost Zone," by D. D. Wile, Carrier Corporation; "A Method of Determining Thermal Conductivities at Low Temperatures," by Ludwig Adams, Mellon Institute, and "Refrigeration Test Equipment," by Robert W. Christie, U. S. Testing Co., Inc.

## FINANCIAL NOTES

Cudahy Packing Co. recently filed with the Securities and Exchange Commission a registration statement covering \$14,000,000 in securities, the proceeds of which are to be used toward redemption of mortgage bonds maturing in 1955.

Tobin Packing Co., Rochester, N. Y., showed a net income of \$462,353 last year, after providing for \$1,081,247 in taxes, the company reported recently. This was equal to \$2.30 per share on the common stock, after allowing for regular dividends on the 7 per cent preferred stock. Total assets at the end of the year stood at \$8,513,803, with current net worth at \$4,981,712.

Operating profit of Wilsil, Limited, Canadian meat packing organization, for the year ended January 1, 1944, was \$385,113, as compared with \$376,851 during the preceding year, according to the annual financial report. Net

working capital increased \$66,696 to \$1,577,401, with current assets at \$2,775,993 and liabilities at \$1,198,592, as against \$2,085,621 and \$575,916, respectively, in the preceding period. Inventory during 1943 showed a substantial increase, according to George A. Wright, president.

## PACKERS' EARNINGS A LOW PERCENT OF SALES VOLUME

Earnings of the meat packing industry in 1943 were smaller than in any other major manufacturing industry, according to estimates made public last week by the American Meat Institute. The industry obtained, after taxes, a net income of but 1.1 per cent on sales during 1943. The figures include income derived from investments and other sources as well as straight sales.

"In view of the services performed for livestock producers and consumers of meat," said the Institute, "it is felt that every effort should be made to improve the earning capacity of the industry, so that desirable improvements and necessary technical and scientific research may be provided for; this to the ultimate benefit of both consumers and livestock producers and the country as a whole."

To obtain even their small rate of income the meat companies had to sell a total of more than \$6,000,000,000 worth

of products. The average percentage of net income on sales for the 29 leading manufacturing industries was 3.6 per cent.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., April 27.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, prices were steady to 35c lower.

Hogs, good to choice:

160-180 lb. ....	\$10.70@13.00
180-200 lb. ....	12.15@13.40
200-230 lb. ....	11.90@13.50
330-360 lb. ....	11.60@12.85

Sows:

270-400 lb. ....	\$11.10@12.00
400-450 lb. ....	11.00@11.75

Receipts of hogs at Corn Belt markets for the week ended April 27:

	This week	Last week
Friday, Apr. 21.....	39,900	60,500
Saturday, Apr. 22.....	41,600	41,000
Monday, Apr. 23.....	52,600	39,000
Tuesday, Apr. 24.....	42,000	40,900
Wednesday, Apr. 25.....	55,000	35,100
Thursday, Apr. 27.....	40,100	40,100

## PACIFIC COAST LIVESTOCK

Receipts for five days ended April 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles .....	4,805	1,655	3,567	2,242
San Francisco .....	815	71	3,100	615
Portland .....	1,735	275	4,560	1,085

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# LIVESTOCK MARKETS *Weekly Review*

## Abnormally Large Hog Shipments Hit Corn Belt Markets

**T**ERMINAL markets and concentration points, mostly in the Corn Belt area, probably handled the heaviest spring run of hogs on record this week. The marketward movement began as the WFA announced a corn freeze plan that affected 125 counties in the middle west.

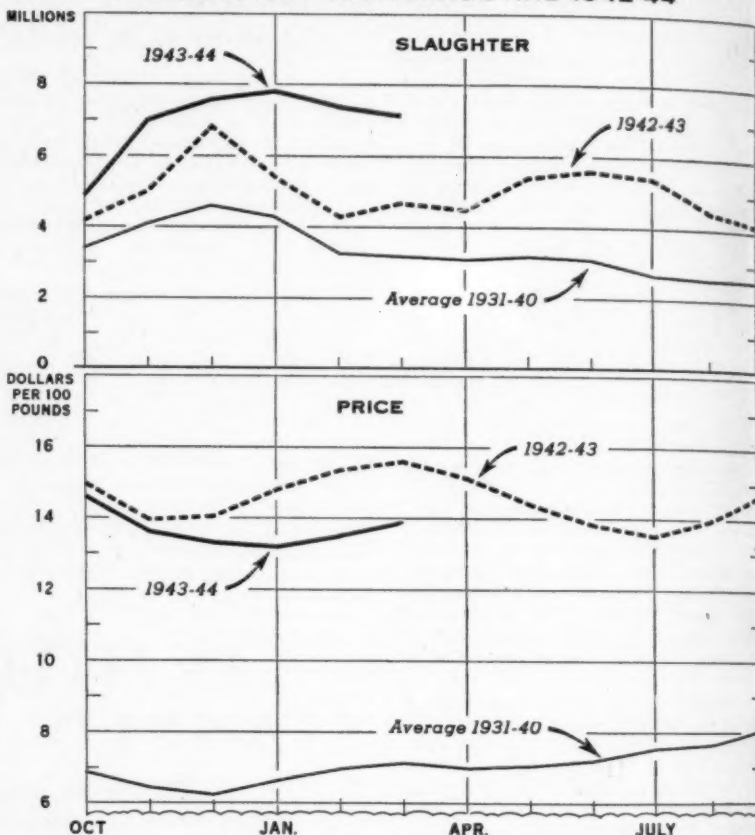
The tightness of the feed situation was blamed for the heavy and sudden unloading of hogs. Although farmers are permitted to buy corn if they can prove immediate need to their county AAA committee, many complained that the delay in receiving permission to buy, as well as inability to find sellers, made it necessary to move their hogs. Trade members said the selling of hogs indicated that a large number were probably being fed marginal corn.

Some markets are again making use of the permit system in order to prevent over supplies; the yards, being short of feed, are handicapped in handling heavy runs. At the National Stock Yards, E. St. Louis, Ill., an embargo was ordered on April 27, effective until 6 a. m. on April 30. The Peoria marketing committee declared an embargo early in the week. The market was reopened on Friday under the permit system used last winter, but the committee warned farmers to include some grain with their hogs if they planned to feed before selling, for the yards company is out of feed.

Holdover of hogs at Chicago was up to 16,000 head late in the week. There is enough feed corn available for about three weeks at Chicago, but with an eye to the future the stockyard company is experimenting with dehydrated

(Continued on page 43.)

HOGS: INSPECTED SLAUGHTER, UNITED STATES AND PRICE OF PACKER AND SHIPPER PURCHASES AT CHICAGO, 1931-40 AVERAGE AND 1942-44



The peak slaughter month for hogs, which usually occurs in December, was reached in January this marketing year. Hog slaughter is expected to be materially greater this year than last through September. Slaughter in the last three months of 1944 will depend primarily upon the size of the 1944 spring pig crop, which is indicated to be materially smaller than the record crop of last year. The large volume of hog marketings during the past winter caused hog prices to drop to the support level. Butcher hog prices at Chicago were at the support level from early November to mid-February.



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 22, 1944, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 11,639 hogs; Swift & Company, 5,143 hogs; Wilson & Co., 11,804 hogs; Agar Packing Co., 9,121 hogs; Shippers, 8,125 hogs; Others, 27,290 hogs.  
Total: 24,674 cattle; 4,010 calves; 68,181 hogs; 2,501 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,650	925	8,205	7,309
Cudahy Pkg. Co.	1,594	562	3,968	5,777
Swift & Company	1,738	730	6,954	5,152
Wilson & Co.	1,501	501	4,130	3,250
Campbell Soup Co.	1,418	35	...	...
Others	3,553	14	958	10,835
<b>Total</b>	<b>12,458</b>	<b>2,827</b>	<b>24,245</b>	<b>32,389</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,190	12,763	9,906	...
Cudahy Pkg. Co.	4,000	8,490	6,206	...
Swift & Company	4,528	5,629	8,347	...
Wilson Pkg. Co.	2,272	7,527	2,298	...
Others	...	14,045	...	...
<b>Total</b>	<b>19,996</b>	<b>48,454</b>	<b>26,817</b>	<b>30,817</b>

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,359	1,788	17,763	1,032
Swift & Company	1,808	2,008	16,158	742
Hunter Pkg. Co.	1,281	...	9,816	246
Laclede Pkg. Co.	...	...	2,516	...
Key Pkg. Co.	...	...	3,066	...
Siebold Pkg. Co.	...	...	567	...
<b>Total</b>	<b>4,448</b>	<b>3,856</b>	<b>52,969</b>	<b>2,020</b>
Others	2,327	215	6,102	847
Shippers	5,713	2,104	14,629	...
<b>Total</b>	<b>12,488</b>	<b>6,235</b>	<b>73,800</b>	<b>2,867</b>

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,643	80	13,245	2,167
Armour and Company	4,086	9	13,626	2,923
Swift & Company	1,111	104	8,282	2,097
Others	298	5	37	...
Shippers	7,896	...	4,942	1,108
<b>Total</b>	<b>10,033</b>	<b>198</b>	<b>40,182</b>	<b>8,290</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,864	199	7,398	11,555
Armour and Company	2,036	312	7,186	4,754
Others	2,014	2	639	1,882
<b>Total</b>	<b>5,914</b>	<b>513</b>	<b>15,223</b>	<b>18,191</b>

Not including 6,556 hogs bought direct.

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,293	709	5,200	970
Wilson & Co.	824	712	5,300	558
Others	257	...	671	...
<b>Total</b>	<b>2,374</b>	<b>1,421</b>	<b>11,231</b>	<b>1,528</b>

Not including 249 cattle and 6,781 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,181	53	6,778	7,110
Swift & Company	832	46	6,857	5,640
Cudahy Pkg. Co.	759	116	3,751	3,911
Others	2,416	186	2,480	738
<b>Total</b>	<b>5,288</b>	<b>420</b>	<b>19,860</b>	<b>14,499</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,134	1,028	6,255	9,697
Swift & Company	1,061	994	6,881	11,191
Others	599	26	815	1
<b>Total</b>	<b>2,794</b>	<b>2,048</b>	<b>13,951</b>	<b>20,889</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
A. W. Gall's Sons	...	...	...	166
N. Kahn's Sons Co.	684	118	5,230	52
Lehrey Packing Co.	23	...	472	...
H. E. Meyer Pkg. Co.	14	...	3,790	...
J. Schlachter	229	135	...	...
J. & F. Schroth P. Co.	13	...	3,982	...
J. F. Stegner Co.	188	7	...	...
Others	1,541	749	882	83
Shippers	178	855	2,192	...
<b>Total</b>	<b>2,910</b>	<b>1,864</b>	<b>19,498</b>	<b>301</b>

Not including 2,016 cattle, 46 calves, 2 sheep and 1,644 hogs bought direct.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 27, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$ 9.00@11.00	\$ 8.90@11.00			
140-160 lbs.	10.50@12.25	10.90@12.00	\$ 9.75@11.25	\$10.15@11.50	\$ 9.75@11.25
160-180 lbs.	11.25@12.90	12.00@12.75	10.75@12.25	11.10@12.50	11.25@12.85
180-200 lbs.	12.40@13.75	12.75@13.70	12.00@13.45	12.15@13.50	12.35@13.45
200-220 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
220-240 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
240-270 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
270-300 lbs.	12.75@13.75	12.75@13.70	12.35@13.45	12.35@13.50	12.50@13.45
300-330 lbs.	12.50@12.90	12.50@12.75	12.00@12.35	12.15@12.50	12.25@12.90
330-360 lbs.	12.25@12.65	12.35@12.50	11.75@12.15	12.00@12.25	12.00@12.35
Medium:					
160-220 lbs.	10.50@12.75	10.50@13.25	9.75@12.75	10.35@13.00	10.75@12.25
SOWS:					
Good and Choice:					
270-300 lbs.	11.90@12.00	12.00@12.10	11.50 only	11.60@11.75	11.50@11.60
300-330 lbs.	11.90@12.00	12.00@12.10	11.50 only	11.60@11.75	11.50@11.60
330-360 lbs.	11.85@11.90	12.00@12.10	11.50 only	11.50@11.65	11.50@11.60
360-400 lbs.	11.85@11.90	12.00@12.10	11.25@11.50	11.50@11.65	11.50@11.60
Good:					
400-450 lbs.	11.75@11.85	12.00@12.10	11.25@11.50	11.40@11.60	11.50@11.60
450-500 lbs.	11.60@11.75	12.00@12.10	11.25@11.50	11.40@11.60	11.40@11.50
Medium:					
250-550 lbs.	9.75@11.25	11.00@12.00	10.75@11.25	11.35@11.65	11.15@11.35
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.75@16.75	15.25@16.25	14.15@16.00	15.25@16.25	15.25@16.25
900-1100 lbs.	16.25@17.00	15.25@16.25	15.00@16.35	15.50@16.50	15.50@16.50
1100-1300 lbs.	16.25@17.00	15.50@16.50	15.15@16.35	15.50@16.50	15.50@16.50
1300-1500 lbs.	16.25@17.00	15.50@16.50	15.25@16.35	15.50@16.50	15.50@16.50
STEERS, Good:					
700-900 lbs.	14.25@15.50	14.00@15.25	13.50@15.00	13.75@15.50	14.00@15.50
900-1100 lbs.	14.75@16.25	14.00@15.25	13.75@15.25	14.00@15.50	14.00@15.50
1100-1300 lbs.	14.75@16.25	14.25@15.50	14.00@15.25	14.00@15.50	14.00@15.50
1300-1500 lbs.	14.75@16.25	14.25@15.50	14.25@15.25	14.00@15.50	14.00@15.50
STEERS, Medium:					
700-1100 lbs.	12.25@14.75	12.25@14.25	11.25@13.75	11.50@14.00	11.50@14.00
1100-1300 lbs.	12.25@14.75	12.50@14.25	12.00@14.00	11.75@14.00	11.50@14.00
STEERS, Common:					
700-1100 lbs.	10.00@12.50	10.50@12.50	10.25@11.75	10.00@11.75	10.25@11.50
HEIFERS, Choice:					
600-800 lbs.	15.25@16.25	14.75@15.75	14.75@15.50	15.00@15.75	15.00@16.00
800-1000 lbs.	15.25@16.50	15.00@16.00	14.75@15.75	15.00@16.00	15.00@16.00
HEIFERS, Good:					
600-800 lbs.	14.25@15.25	13.75@15.00	13.00@14.75	13.00@15.00	13.50@15.00
800-1000 lbs.	14.25@15.50	14.00@15.00	13.25@14.75	13.25@15.00	13.50@15.00
HEIFERS, Medium:					
500-900 lbs.	11.00@14.25	11.50@14.00	10.75@13.25	11.25@13.25	11.00@13.50
HEIFERS, Common:					
500-900 lbs.	9.00@11.00	9.75@11.50	9.00@10.75	9.00@11.25	9.75@11.00
COWS, All Weights:					
Good					
13.25@13.50	11.50@13.00	11.75@13.25	11.75@13.25	11.00@13.25	11.00@13.25
Cutter and common					
7.00@10.75	8.00@9.75	7.50@10.50	7.50@10.50	7.50@9.25	7.50@9.25
Canner					
6.00@7.00	6.50@8.00	6.25@7.50	6.25@7.50	6.00@7.50	6.00@7.50
BULLS (Ylgs. Excl.), All Weights:					
Beef, good					
12.25@13.75	12.00@13.50	12.00@12.75	13.50@13.25	11.00@12.25	11.00@12.25
Sausage, good					
11.00@12.00	11.00@12.00	11.50@12.00	11.50@12.50	10.50@11.50	10.50@11.50
Sausage, medium					
10.00@11.00	10.00@11.00	10.25@11.50	10.00@11.50	9.75@10.50	9.75@10.50
Sausage, cutter & com.					
8.00@10.00	8.50@10.00	8.25@10.25	8.25@10.00	7.75@9.75	7.75@9.75
VEALERS, All Weights:					
Good and choice					
14.00@16.00	14.00@15.25	12.50@14.50	13.00@14.00	13.50@15.00	13.50@15.00
Common and medium					
9.50@14.00	11.50@14.00	8.50@12.50	9.00@13.00	8.50@13.50	8.50@13.50
Cull					
6.00@9.50	7.00@11.50	7.00@8.50	6.50@9.00	6.00@8.50	6.00@8.50
CALVES, 500 lbs. down:					
Good and choice					
11.50@14.00	11.00@13.00		12.00@13.50		
Common and medium					
9.50@11.50	8.50@11.00		8.00@12.00		
Cull					
8.50@9.50	7.00@8.50		6.00@8.00		
Slaughter Lambs and Sheep:					
LAMBS:					
Good and choice					
16.00@16.90	16.00@16.50	15.90@16.25	14.00@14.40	15.75@16.25	15.75@16.25
Medium and good					
14.75@16.25	14.00@15.75	14.00@15.75	14.50@15.75	13.75@15.50	13.75@15.50
Common					
12.50@14.25	11.00@13.75	12.00@13.75	11.50@14.25	12.00@13.50	12.00@13.50
EWES:					
Good and choice					
9.00@9.50	7.75@8.50	8.50@9.00	8.25@9.00	8.00@9.00	8.00@9.00
Common and medium					
7.75@8.75	6.25@7.75	7.00@8.25	6.50@8.00	6.50@7.75	6.50@7.75
FEEDING LAMBS (Range):					
Good and choice					
12.25@13.25					
'Quotations on woolled stock based on animals of current seasonal market weights and wool growth					
*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades					
and on ewes of good and choice grades, as combined, represent lots averaging within the top half of					
the good and the top half of the medium grades, respectively.					
ST. PAUL					
	Cattle	Calves	Hogs	Sheep	
Armour and Company	2,091	3,445	25,045	2,108	
Cudahy Pkg. Co.	771	1,759		1,146	
Swift & Company	4,149	4,986	80,276	2,254	
Others	7,577	1,167			
Total	14,588	11,307	55,321	5,508	
TOTAL PACKERS' PURCHASES					
				Week ended	Cor. week, 1943
				Apr. 22	
				122,517	132,691
				389,853	498,778
				154,583	154,743

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 15 centers for the week ended April 22, 1944.

### CATTLE

	Week ended Apr. 22	Prev. week	Cor. week, 1943
Chicago	24,674	24,663	17,347
Kansas City	12,445	12,422	10,405
Omaha	20,003	19,900	15,315
East St. Louis	6,775	7,414	8,030
St. Joseph	5,399	7,270	4,491
St. Louis	10,644	9,273	7,784
Wichita	3,167	2,018	2,018
Philadelphia	2,257	2,180	1,325
Indianapolis	2,104	2,304	1,361
New York & Jersey City	10,984	9,412	6,552
Oklahoma City	4,044	3,802	1,398
Cincinnati	4,789	4,513	2,611
Denver	5,408	6,025	4,560
St. Paul	12,488	13,985	9,500
Milwaukee	3,408	3,479	1,644
Total	125,324	109,625	94,241

\*Cattle and calves.

### HOGS

Chicago	148,688	138,646	90,525
Kansas City	75,090	74,920	38,133
Omaha	73,863	75,384	45,776
East St. Louis	106,716	68,131	64,540
St. Joseph	20,965	41,689	14,624
St. Louis	50,198	44,663	22,668
Wichita	18,492	18,463	9,711
Philadelphia	27,528	27,220	20,492
Indianapolis	27,528	27,220	20,492
New York & Jersey City	57,750	54,763	44,518
Oklahoma City	18,012	23,974	13,907
Cincinnati	18,659	25,982	18,786
Denver	20,817	19,914	12,387
St. Paul	55,323	62,742	32,914
Milwaukee	12,837	14,107	6,968
Total	701,542	694,680	449,391

\*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago	23,804	21,946	37,943
Kansas City	20,554	24,124	24,799
Omaha	31,728	33,950	32,939
East St. Louis	2,367	2,951	5,188
St. Joseph	16,812	14,365	19,624
St. Louis	7,616	12,479	10,310
Wichita	3,527	3,257	2,503
Philadelphia	1,941	1,742	3,200
Indianapolis	440	572	501
New York & Jersey City	46,572	30,440	38,358
Oklahoma City	1,528	1,436	1,245
Cincinnati	314	56	455
Denver	9,779	10,056	12,964
St. Paul	5,508	9,132	2,036
Milwaukee	292	440	1,258
Total	177,061	167,216	199,082

†Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Apr. 22:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Apr. 22	216,000	574,000	257,000
Previous week	215,000	727,000	242,000
Year ago	214,000	491,000	290,000
1942	233,000	446,000	298,000
1941	190,000	221,000	273,000

	Cattle	Hogs	Sheep
At 11 markets:			
Week ended Apr. 22	152,000	409,000	163,000
Previous week	153,000	522,000	151,000
Year ago	153,000	319,000	200,000
1942	170,000	304,000	196,000
1941	133,000	274,000	178,000

	Cattle	Hogs	Sheep
At 7 markets:			
Week ended Apr. 22	152,000	409,000	163,000
Previous week	153,000	522,000	151,000
Year ago	153,000	319,000	200,000
1942	170,000	304,000	196,000
1941	133,000	274,000	178,000

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.; week ended April 21:

	Cattle	Calves	Hogs
Week ended April 21	1,226	396	18,951
Last week	1,521	445	18,050
Last year	707	34	8,253

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Distribution, War Food Administration.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
<b>STEERS, carcass</b>			
Week ending April 22, 1944	4,467	1,061	620
Week previous	5,428	1,882	607
Same week year ago	5,047	1,502	1,494
<b>COWS, carcass</b>			
Week ending April 22, 1944	1,276	1,294	1,180
Week previous	1,427	1,272	980
Same week year ago	730	1,261	1,117
<b>BULLS, carcass</b>			
Week ending April 22, 1944	755	137	106
Week previous	379	40	30
Same week year ago	147	7	4
<b>VEAL, carcass</b>			
Week ending April 22, 1944	12,622	863	1,307
Week previous	14,530	837	822
Same week year ago	4,510	472	670
<b>LAMB, carcass</b>			
Week ending April 22, 1944	18,517	7,224	17,476
Week previous	26,231	7,670	14,640
Same week year ago	23,183	8,314	11,720
<b>MUTTON, carcass</b>			
Week ending April 22, 1944	643	62	340
Week previous	960	390	900
Same week year ago	1,281	176	390
<b>PORK CUTS, lbs.</b>			
Week ending April 22, 1944	2,175,255	435,500	282,137
Week previous	1,850,494	325,731	264,771
Same week year ago	637,659	446,153	110,790
<b>BEEF CUTS, lbs.</b>			
Week ending April 22, 1944	82,387	300,230	...
Week previous	...	...	...
Same week year ago	119,398	...	...

### LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
<b>CATTLE, head</b>			
Week ending April 22, 1944	10,985	2,257	...
Week previous	9,415	2,180	...
Same week year ago	6,555	1,255	...
<b>CALVES, head</b>			
Week ending April 22, 1944	10,704	2,638	...
Week previous	8,845	2,071	...
Same week year ago	10,131	2,369	...
<b>HOGS, head</b>			
Week ending April 22, 1944	57,312	16,492	...
Week previous	54,574	13,643	...
Same week year ago	48,423	13,402	...
<b>SHEEP, head</b>			
Week ending April 22, 1944	46,572	1,841	...
Week previous	44,250	1,742	...
Same week year ago	38,466	3,209	...

Country dressed product at New York totaled 7,143 veal, 1 hog and 450 lambs. Previous week 6,222 veal, 1 hog and 2,024 lambs in addition to that shown above.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Apr. 21	1,171	316	19,972	21,518
Sat., Apr. 22	89	16	11,021	1,136
Mon., Apr. 24	18,798	668	25,537	11,787
Tues., Apr. 25	7,056	963	22,000	9,355
Wed., Apr. 26	13,562	1,038	30,489	6,661
Thurs., Apr. 27	5,500	1,000	25,000	9,500

\*Week so far... 44,916 3,659 103,035 37,303  
 Week ago... 42,102 4,333 92,469 36,284  
 Year ago... 37,698 3,412 70,681 34,802  
 Two years ago... 37,744 4,121 74,814 49,976

\*Including 575 cattle, 3 calves, 33,705 hogs and 11,002 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Apr. 21	1,345	32	1,187	416
Sat., Apr. 22	37	...	155	1,116
Mon., Apr. 24	6,347	...	695	2,284
Tues., Apr. 25	2,808	71	161	1,387
Wed., Apr. 26	5,477	102	180	1,770
Thurs., Apr. 27	2,000	...	500	2,000
Week so far	16,722	173	1,536	7,391
Prev. week	14,738	445	1,783	9,578
Year ago	15,759	611	3,711	6,173
Two years ago	9,587	81	3,042	12,862

### APRIL AND YEAR MOVEMENT

	1944	1943	1944	1943
Cattle	171,872	127,440	709,700	644,643
Calves	17,742	16,078	74,408	65,943
Hogs	500,382	321,845	2,457,961	1,763,026
Sheep	145,145	164,305	809,828	676,082

April receipts include directs.

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, April 27:

	Week ended Apr. 20	Prev. week
Packers' purchases	66,911	67,798
Shippers' purchases	2,878	2,770
Total	69,789	70,568

## WEEKLY INSPECTED KILL

Inspected slaughter at 32 centers for the week ended April 22 showed only minor changes as compared with a week earlier. Kill of hogs, sheep and calves showed slight increases from last week, while cattle kill was down a little over 100 head. Slaughter of most classes, however, was sharply above a year ago.

	Cattle	Calves	Hogs	Sheep
<b>NORTH ATLANTIC</b>				
New York, Newark				
Jersey City	10,984	10,705	57,750	46,935
Baltimore				
Philadelphia	3,595	1,618	32,653	...
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland				
Indianapolis	10,840	4,329	68,270	3,861
Chicago, Elmhurst	27,331	9,081	148,688	35,233
St. Paul-Wisconsin				
Group	21,778	36,417	149,619	8,887
St. Louis Area	9,003	7,795	106,716	4,339
St. Louis City	10,644	403	50,198	7,650
Omaha	19,144	861	73,963	31,728
Kansas City	12,445	5,457	78,096	23,844
Iowa & So. Minn.				
SOUTHEAST	16,003	4,950	217,562	25,380
SOUTH CENTRAL	2,782	1,725	28,459	...
WEST	13,477	6,200	93,567	39,449
ROCKY MOUNTAIN	6,455	288	25,249	10,151
PACIFIC	13,783	3,674	87,370	42,759
Total	177,067	93,483	1,168,690	286,162
Total prev. wk.	177,758	92,890	1,144,977	280,461
Total last year	130,956	56,245	704,201	257,871

\*Includes St. Paul, St. Louis, St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas.  
 \*Includes Denver, Colo., Ogden and Salt Lake, Utah.  
 \*Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.



## Heavy Hog Runs

(Continued from page 40.)

potatoes as a feed. There were some reports that marketing agencies hope that the glutted condition of the markets will draw government attention to their need of feed.

Hog marketings were expected to be about 10 per cent heavier this spring than a year earlier, in view of the fact that 1943 fall farrowings were about 10 per cent above those of 1942. However, the various markets this week have received about 15 per cent more hogs than in the same week last year.

The spurt in receipts found many packers in rather vulnerable position. Storage facilities are full of meat produced during the winter and neither civilian nor government business has recently been in great enough volume to keep the meat flowing as it should. Under these conditions packers have not been too anxious to buy hogs. Support weight hogs hovered around the \$13.75 level at Chicago this week and the lights and heavies sold lower.

Part of this week's abnormal movement is said to have been due to the announcement that the ceiling on hogs weighing over 240 lbs. would be cut 75c on May 15. While the prospective cut in live maximums could have had no effect on current values, since these were at the lowest level rather than the highest, part of the selling may be by feeders who had previously planned to hold their hogs until later in the year for better than floor prices.

## BOICE ADVISES CUT IN NUMBER OF CATTLE

Warning that a "continued upward trend in cattle numbers, now 17 million head or 26 per cent above the 1938 level, is filled with danger to the cattle industry, Frank S. Boice, Arizona ranchman, in a leading article of the *National Live Stock Producer* for May, advises stockmen to make immediate plans to reduce herds to conservative levels. "The most profitable period of the present cattle cycle is behind us," declares Mr. Boice. "We are approaching the period of low returns and losses.

"All efforts to halt or reverse the upward trend in our cattle population have been singularly ineffective. For more than two years, the Department of Agriculture has urged increased marketings and many well-informed men in the cattle business also have been sounding the alarm. Present prices are supported entirely by the excessive war-time demand for meat. Any material lowering of that demand can only mean lower cattle prices. Production costs are very high and are going higher. When the downward turn comes, prices will fall much faster than costs."

Stockmen who are increasing cattle numbers on ranches and farms are placing the industry in a precarious position, in the opinion of this authority. "They are not only risking damage to ranges and pastures from excessive

stocking but court disaster in the case of drought." Urging that everyone should plan at once to cut herds to a conservative level, Mr. Boice advises: "Get the best price the market offers, but sell! If generally followed, this program will remove the greatest present danger from the industry and, at the same time, supply the nation with the maximum amount of beef while the need is so great."

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 25, 1944, as reported by the Office of Distribution:

### CATTLE:

Steers, good and choice.....	\$17.25@17.40
Cows, good .....	11.50
Cows, common and cutter.....	7.50@10.00
Cows, canner .....	6.25@ 7.25
Bulls, light and medium.....	8.50@11.00

### CALVES:

Vealers, choice .....	\$18.00@18.50
Vealers, cull to medium.....	7.00@15.00

### HOGS:

Hogs, good and choice, 160@200 lbs.....	\$13.95
Hogs, good and choice, 200@270 lbs.....	14.30
Sows .....	11.00

### LAMBS:

Lambs, good to choice.....	\$15.40
----------------------------	---------

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 22, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable receipts .....	924	833	1,727	1,207
Total with directs.....	5,139	9,208	28,299	43,922
Previous week:				
Salable receipts.....	997	766	1,518	547
Total with directs....	6,675	9,796	26,468	32,038

\*Including hogs at 31st street.

## This Booklet . . . .

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Since the above statement was made, "Meat Plant Refrigeration and Air Conditioning" has been expanded to three volumes and covers 97 lessons of the National Provisioner's School of Refrigeration. These lessons have been revised by the author, an expert in packinghouse refrigerating problems, and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

All three volumes of "Meat Plant Refrigeration and Air Conditioning" can now be obtained for only \$4.00. Purchased singly, each volume sells for \$1.50.

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The National Provisioner—April 29, 1944

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**POSITION WANTED** as manager or assistant in small packing plant. 25 years' experience, familiar with government regulations, taxes, finance, accounting, sales, production, standards. Age 42. W-661, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED** position as supervisor of by-products, edible and inedible departments, wet or dry rendering. W-662, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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### SALESMAN

Nationally known company with well established business in meat and sausage packaging material wants an experienced salesman to handle their sales in the entire eastern part of the country. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling present substantial volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, draft status and other information of importance in this connection. W-622, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** experienced plant superintendent for medium sized packing plant. Must have practical experience in all departments and a knowledge of mechanical maintenance. Address reply personally to JOHN WENZEL COMPANY, 4350 Jacob St., Wheeling, W. Va.

**RENDERING SUPERINTENDENT** wanted: Man with extensive experience in dry rendering who can oversee maintenance and labor, and have complete charge. Large plant, 10 to 15 dry cookers and many other machines. Up to \$8,000 per year to aggressive man. Confidential. Address OTTO A. KISCHEL, 3314 Balmoral Ave., Chicago 23, Ill.

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**AGENTS** wanted to sell our dry and semi-dry sausage. Commission basis. Write Chas. Hollenbach, 2653 W. Ogden Avenue, Chicago 8, Ill.

## Help Wanted

**WANTED:** Experienced salesmen to sell jobbing and retail trade. Full line beef, small stock, provisions, manufactured products and canned meats for metropolitan area New York, Boston, Philadelphia. All replies strictly confidential. Our employees know of this ad. W-655, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE FOREMAN** for government inspected sausage manufacturing plant—New Jersey. Must be thoroughly experienced. Capable of producing quality products. Good salary and definite future for man who can take complete charge of production. Reply giving full details, stating age, experience, salary expected, list of previous employers. All replies strictly confidential. W-664, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

**INDUSTRIAL ENGINEER** for Chicago firm outside of stockyards. Must be experienced in time study operation and supervision; labor costs; layout; wage incentives; and job evaluation. Draft exempt preferred. Please give in strictest confidence details of experience, education, salary range preferred, etc. W-663, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Miscellaneous

### To Parents of Men in U. S. Forces

WE will be happy to contact and extend hospitality to any men connected with the American Meat Packing Industry, serving in the Forces, and at any time stationed in Northern Ireland. NEWFORGE LIMITED, Meat Packers and Canners, BELFAST, ULSTER. Phone 67676 (5 lines).

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**FOR SALE:** Rendering plant, located in central New York state. Well established business. Trucks, machinery, and buildings in good condition. No labor trouble. Price—\$33,000 cash. FB-654, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

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**WANTED:** Baby Boss dehairer and complete equipment for killing floor in small plant. ROYAL GORGE PACKING CO., Canon City, Colorado.

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## Equipment for Sale

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**FOR SALE:** One 12"x18" horizontal Arctic ammonia compressor belted with 75 H.P. motor. A condition. One 16"x8" shell and tube brine cooler. One 1 1/2 H.P. centrifugal brine pump. Forty 100 lb ice cans. L. EISENMENGER MEATS, Waldbaum at 8th & 9th Sts., Saint Paul, Minn.

**FOR IMMEDIATE SALE,** complete packaging equipment of the former W. C. South Company. Phone Logansport 3133, Logansport Artificial Ice & Fuel Co., Logansport, Ind.

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Adler Co., The.....28	Griffith Laboratories, Inc...Third Cover	Schludenberg, Wm.-T. J. Kurdle Co...49
Allbright-Nell Co., The.....27	Hunter Packing Co.....44	Smith's Sons Co., John E..Second Cover
Aluminum Cooking Utensil Company..15	Hygrade Food Products Corp.....45	Sorensen Co., The.....44
Armour and Company.....8	International Salt Co., Inc.....6	Specialty Mfrs. Sales Co.....17
Aula Co., Inc., The.....36	E. G. James Co.....24	Stange, W. J., Co.....33
Cahn, Fred C., Inc.....28	Johns-Manville Corp.....29	Svendsen, Sami S.....38
Calderon, Victor M., Co.....37	Josam Manufacturing Company....30	Swift & Company.....Fourth Cover
Central Livestock Order Buying Co.....40	Kahn's, E., Sons Co.....45	Tarbonis Company, The.....39
Cincinnati Butchers' Supply Co.....29	Kennett-Murray & Co.....40	Viking Pump Co.....29
Cleveland Cotton Products Co.....25	Krey Packing Co.....45	Vogt, F. G., & Sons, Inc.....44
Cudahy Packing Co.....16	Mayer, H. J., & Sons Co.....28	Wilson & Co.....25
Daniels Manufacturing Co.....26	McMurray, L. H.....40	York Corporation.....7
Diamond Crystal Salt Co.....37	Midland Paint & Varnish Co.....28	
Dole Refrigerating Co.....37	Nobs Chemical Co.....26	
Dupps, John J., Co.....21	Oakite Products, Inc.....30	
Early & Moor, Inc.....30	Pacific Lumber Co.....26	
Fearn Laboratories.....Front Cover	Packers Commission Co.....20	
Felin, John J., & Co., Inc.....45	Rapids-Standard Company, Inc....3	
French Oil Mill Machinery Co.....36	Rath Packing Company.....45	
General American Transportation Corp.....18	Robins, A. K., & Co., Inc.....37	
Girdler Corporation.....14	Ryerson, Jos. T., & Son, Inc.....22	
Globe Co., The.....4, 5		

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